

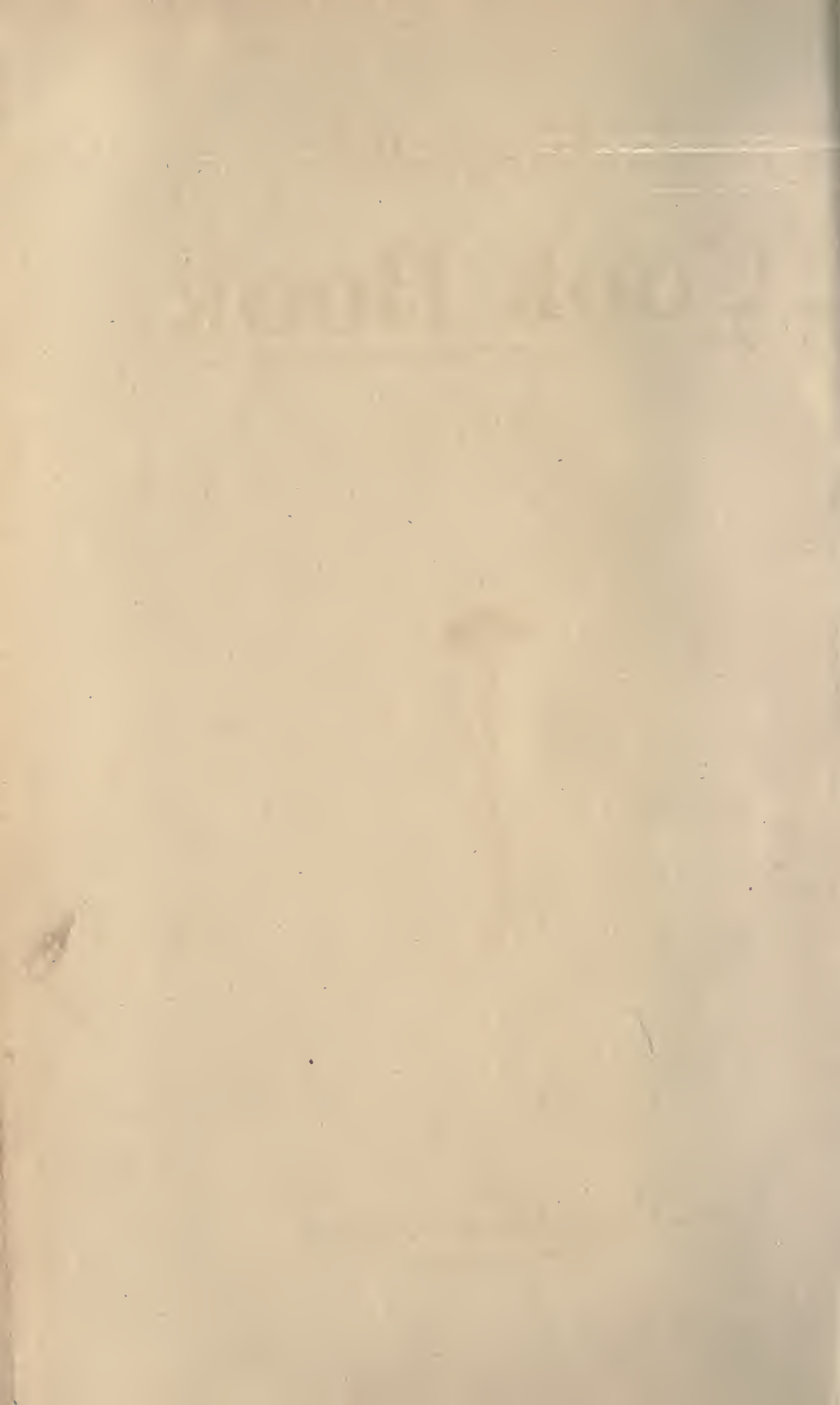
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THE GRAYVILLE

COOK BOOK

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Grayville

Cook Book

1912-1913



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The Ladies of the M. E. Church
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Oak
Street

The old Anglo Saxon idea of the lady or the loaf giver still holds good, though conditions have changed; there is no higher avocation than being priestess of the home, looking to the health and happiness of the family. The quotation "Whom God hath joined in matrimony, ill-cooked joints and ill-cooked potatoes have very often put asunder," is very apt.

In giving this book to the public we, the members of this committee, have endeavored to assemble tried and tested recipes that would meet all the needs of the most discriminating housewife. We desire to express our gratitude to the friends who have contributed to the success of this work by responding so promptly to our requests for recipes.

Mrs. George Mathews

Mrs. J. B. Jolly

Mrs. S. P. Ronalds

Mrs. Charles Melrose.

*“See that your kitchen fire be bright,
And your hands be neat and skilled,
For the love of man oft takes its flight
If his stomach be not well filled.”*

Index

Beef (Roast)	19-24
Biscuit.....	49-50
Bread.....	44-51
Bouillon.....	12
Cakes.....	53-66
Candies.....	104-106
Canned Fruit.....	98-99
Cheese.....	95-97
Chicken.....	26-29
Cocktail.....	15
Cookies.....	67-71
Doughnuts.....	71-72
Fish.....	13-14
Fruit as Remedies.....	107-108
Frozen Desserts.....	93-95
Game.....	25-29
Ginger Bread.....	72-73
Ham.....	21-24
Hints on Serving.....	9-10
Hot Cross-buns.....	46
Miscellaneous.....	107-109
Oysters.....	15-17
Parker House Rolls.....	46
Pickles.....	99-104
Pies.....	74-82
Pork (Roast).....	19
Puddings.....	83-92
Roasts.....	18-24
Salads.....	30-38
Salmon.....	13-14
Sandwiches.....	97-98
Short Cake.....	81-82
Soup.....	11-12
Steak.....	18-21
Turkey (Roast).....	25
Vegetable.....	39-43

Hints on Serving

We have come to know that the pleasure of eating any article of food is enhanced by the manner in which it is served; thus, that it is that we are interested in the best approved ways of laying the table and serving meals.

Be the meal what it may, the table is laid in two ways, *i. e.*, either for serving the food from the table, or from the side table. Serving a meal from the side table calls for the assistance of at least one capable waitress. In either case the laying of the table, as far as the "cover" is concerned is the same.

The term "cover" includes a plate, tumbler, napkin, and such silver as is needed by one person, in partaking of the various dishes of the meal, laid in suitable space. The plate occupies the center of this space; at the right of the plate the knives are disposed in order of use, the one farthest from the place being the first used. Beyond the knives are disposed the soup spoon (bowl upward) and fork for oysters, when these articles are included in the menu. At the point of the knife the tumbler is placed; and on the plate, the napkin, neatly folded. When the plate holds oysters, melon, fruit, cocktail etc., the napkin is laid beyond the forks. At the left of the plate the forks, tines upwards, are disposed in the order of use, the one farthest from the plate being the one first needed. For other meals than dinner, a butter plate, or a bread and butter plate with "spreader" across one side, may be used; this plate stands above the forks and a little to the right of them.

When the meal is served from the side table, the space within the covers is reserved for flowers with possibly a dish or two of bonbons, which serve as part of the decoration. After jellies, pickles, olives, rolls, wafers, etc., have been passed, they are returned to their respective place on the sideboard, as no food other than that on individual plates, appears upon the table. The waitress keeps an eye upon the plates and is quick to note and supply the needs of any one.

When the meal is served from the side table, a plate should always occupy the center of the cover space until the table is cleared for dessert. When the meal is served from the table, less space is given to floral decoration; the dishes, as roast, fish, salad or main dish of the dessert, are set between the "cover" of host or hostess, and the decorations, that the portions may be made ready and put in place on individual plates by the host or hostess. Jellies, olives, bread, butter and water may be given a place on the table, but all articles belonging to one course, as cucumbers served with fish, must be removed from the table before the next course is put in place. That is, no articles should be upon the table save those pertaining to the course in progress.

SERVING MEALS.

The guest of honor sits at the right hand of the person who sits at the head of the table (the seat farthest from the entrance to the dining room). It is quite customary to serve each course to the guest of honor first, but it is preferable to serve first, alternately, the guest of honor and the guest at the left of the person who sits at the foot of the table.

SIDE AT WHICH DISHES ARE SET DOWN, PRESENTED AND REMOVED.

All china and silver are set down and removed from the right of the individual served. Dishes from which one is to help himself, (as bread, olives, bonbons, etc.), are presented at the left hand. When the meal is served from the side table, the cover or service plate is not removed with the oyster or soup plate, which in turn is set down upon it, but is left in place until after the entree, when both service and entree plates are replaced by the plate for the roast.

When the meal is served from the table, the maid brings a plate in each hand and sets one down before the dish which is to be served. The host or hostess puts a portion of food upon the plate, and the maid takes it up, sets down the other plate, and carries the first to the one for whom it is prepared. She then brings another plate to be set down when the second has been made ready. Piles of plates are considered a breach of good service and should not appear upon the table.

After a course has been finished the silver is first taken up on a tray, then the plates are removed, one at a time, or one in each hand of the waitress. The same order holds good when removing carvers and platters. In removing dishes and silver, begin with the one first served.

E. A. GREEN

Physician and Surgeon

GRAYVILLE, ILL. Both Phones

Soups

*One morning in the garden bed
The onion and the carrot said,
Unto the parsley group:
"Oh, when shall we three meet again,
In thunder, lightning, hail or rain?"
"Alas!" replied in tones of pain,
The parsley, "In the soup."*

TOMATO SOUP.

One pint ripe tomatoes, a pinch of soda, butter the size of an egg, one quart rich sweet milk. Put the tomatoes in a saucepan, cook, and then rub through a sieve, return to the fire, add the soda, skim off the yellow scum, then add the butter, salt and pepper to taste; then turn into this the milk, which has been previously heated, let all boil up once; serve immediately.—*Mrs. Addie Melrose.*

TOMATO CREAM SOUP.

One quart tomatoes run through a flour sifter, one quart water, one saltspoon salt, one-half cup rice. Boil together until rice is done (about one hour) add one teaspoon soda, then skim. Then add one pint milk and let boil; add half cup butter in which two tablespoons flour have been creamed.—*Mary Melrose.*

NOODLES FOR SOUP.

Three eggs, three tablespoons new milk, and flour to make stiff dough; roll as thin as possible, put where it will dry one hour or more, then roll up and cut as thin as possible; drop in a few at a time. After all are in broth, let cook twenty minutes.—*Mrs. E. Hunsinger.*

NOODLES.

Five eggs, salt, flour until very stiff; roll out thin and cut very thin.—*Mrs. E. E. St. John.*

CREAM OF CELERY SOUP.

Rub two tablespoons flour and butter together and heat a pint of milk; stir in gradually, then add celery stock. Season with salt and

pepper, a little cayenne pepper. Cut celery into inch lengths and cover with one and one-half pints cold water and cook about three hours or longer, then strain through a cheesecloth. This stock may be kept indefinitely. Season with onion if desired. (For six persons.)

SPLIT PEA SOUP.

Make a good stock of beef and ham bones. Soak a pint of split peas over night, add to stock, a bunch of celery leaves and parsley, a little onion chopped fine, and boil until peas are dissolved. This makes a good thick soup.—*Mrs. E. J. Briswalter.*

BOUILLON.

Boil beef with one-quarter cup of carrots, celery, sweet pepper, Spanish onion and two tomatoes, eight cloves, salt and pepper to taste. Strain stock through three layers of cheesecloth. Cool and remove all fat. Strain again. Serve cold or hot. If cold, with cracked ice.

CHICKEN CONSOMME.

In eight cups of chicken stock, without fat, simmer one-quarter cup each of celery and onion, season highly. Strain, add sprigs of parsley. Serve.

J. A. HOELZLE

Saddles and Harness

GRAYVILLE. - ILLINOIS

Fish

*Master; I marvel how the fishes live in the sea!
Why, as men do a'land; the great ones eat up the little ones.*

CODFISH BALLS.

One teacup of grated codfish, add two cups of mashed potatoes seasoned; make into balls the size of an egg; roll in flour, then brown them in hot butter or lard and keep hot until ready to serve.—*Mrs. Cora Vincent.*

BAKED MACKEREL.

One or more mackerel, wash well and soak twelve hours, then wash again and roll in flour, pepper it lightly, then lay in pan, and to each mackerel add one teaspoon butter, one pint water, and put in hot oven and bake about twenty minutes, then serve on slices of bread toasted a light brown and buttered.

TO COOK MACKEREL WELL.

Select medium or small mackerel; wash well, cover with one and one-half or two quarts cold water, let come to boiling point, then pour all the water off and refill pan with hot water, set on one side of stove until everything is ready for breakfast, place fish on platter, add a few pieces of butter and pepper lightly. Serve with poached eggs on toast.—*Mrs. J. S. Lindsay.*

LOBSTER A LA NEWBURG.

Mash the yolks of six hard boiled eggs with one teaspoon salt, one-fourth teaspoon dry mustard, a pinch of red pepper, tablespoon butter, one tablespoon flour, one cup milk with one-half cup cream. Put in double boiler and cook until thick, add lobster and chopped whites of eggs. Let this cook up good. Pour in one-half glass of sherry wine just before serving.—*Besse Vincent.*

SALMON CROQUETTES.

Drain the liquor from a small can of salmon, remove the bones and chop very fine. Boil a cup of milk and stir in a tablespoonful of flour rubbed smooth in two tablespoonfuls of butter, add chopped salmon and boil one minute. Stir in two well-beaten eggs and remove from the fire. When cold make into croquettes, dip in beaten egg, roll in bread crumbs and fry.—*Mrs. Madden.*

SALMON LOAF.

One can salmon, remove the oil and pinch up fine, one-half cup fine bread crumbs, yolks of four eggs, well beaten; four tablespoons melted butter, one-fourth teaspoon salt, one level teaspoon poultry dressing, one level teaspoon finely chopped parsley, whites of four eggs, well beaten; mix in the order given, and steam in a mold one hour. Serve hot or cold.—*Mrs. E. M. Jennings.*

SALMON LOAF.

One can salmon, one-half cup cracker crumbs, or stale bread crumbs and crackers mixed, three eggs, well beaten; two tablespoons butter, salt and pepper to taste. Mix all well together and steam one hour in a buttered bowl or dish, keeping well covered. When cold, turn out of bowl. Slice thin and garnish with parsley or thinly sliced lemon.—*Mrs. J. C. Harmon.*

SALMON LOAF.

One can salmon, eight crackers, four eggs, one medium-sized onion, salt and pepper to taste.

Sauce.—Two tablespoons butter, two tablespoons flour, one coffee cup milk, salt and pepper. Drain and pick salmon to pieces and roll crackers, grind onion, and egg unbeaten. Pack in buttered mold and boil one hour. For the sauce, blend the melted butter and flour thoroughly; add milk, stirring constantly until thickened. Turn salmon on plate, garnish with parsley and hard boiled eggs. With each slice of the salmon serve a spoonful of sauce.—*Mrs. Sam Blair.*

CREAMED SALMON.

One-half pound can salmon, one-half cup sweet milk, one-fourth teaspoon pepper, one teaspoon butter, one-fourth teaspoon salt; mix well and serve with sliced lemons. Serve while warm.—*Mrs. M. Eastwood.*

SALMON SALAD.

One can salmon free from bone and oil, three stalks celery chopped fine, whites of three hard boiled eggs chopped, mix all together. Use mayonnaise dressing.

BAKED SALMON.

Remove carefully one can of salmon, free from oil; put in buttered pan, pour in dressing made of one tablespoon of flour, one of butter and one cup of boiling water. Place in oven for twenty to thirty minutes. Remove with cake turner to platter; serve with two hard boiled eggs, and one lemon thinly sliced.—*Mrs. J. B. Jolly.*

Oysters

*Why, then, the world's mine oyster
Which I with sword will open.*

OYSTER COCKTAIL.

Place five or six oysters into each glass. For twelve cocktails allow seven teaspoons each of prepared horse-radish, tomato catsup and vinegar, ten teaspoons of lemon juice and one of tabasco sauce. Thoroughly mix this dressing and put an equal quantity into each glass. Both oysters and dressing should be very cold.—*Mrs. R. S. Prunty.*

OYSTER PIE.

One pint oysters makes two pies. Line two pie tins with pie crust, put in layer of oysters to cover crust, salt, pepper and lumps of butter, then over this two finely chopped hard boiled eggs to each pie. Bake with top crust.—*Mrs. N. E. Roberts.*

MOCK FRIED OYSTERS.

Chop half pound round steak and cove oysters from one can, mix with one egg, well beaten; season with salt and pepper, add half cup of liquor from oysters, thicken with rolled cracker crumbs, make into cakes the size of fresh oysters, roll in beaten egg and cracker crumbs, then fry in hot lard a delicate brown.—*Flora E. Reed.*

CHAFING DISH OYSTERS.

Stew a bunch of celery until tender. Drain liquor from can of mushrooms and add them to the celery and let them cook a few minutes, put in generous piece of butter, then add a quart of oysters; season with cayenne or black pepper and salt. Thicken with cracker crumbs and lastly add a little cream. Serve very hot.—*Mrs. Pearl W. Henkle.*

FILLING FOR OYSTER PATTIES.

Rub together until smooth, one raw egg and two tablespoons of flour, gradually add one pint of cold sweet cream. Cook in double vessel until thick, stirring constantly before removing from the stove.

Add large lump of butter and the oysters which have been heated first, enough to ruffle the edges, a small quantity of the heated liquor may be added also. Fill pattie shells and serve at once.—*Mrs. George Hodson, Evansville, Indiana.*

BROILED OYSTERS.

Drain oysters well, and dry them with a napkin. Have a griddle hot and well buttered, season the oysters, lay them on the griddle and brown on both sides. Serve them on a hot plate with plenty of butter.—*Mrs. S. P. Ronalds.*

SCRAMBLED OYSTERS.

One quart oysters, two cups rolled crackers, three eggs, beaten, one cup good cream, pepper and salt. Put two tablespoons butter in a skillet and let simmer, then put in the oyster batter and do as with scrambled eggs. Serve at once very hot.—*Edith Martin.*

PIGS IN BLANKETS.

Roll large oysters in cracker crumbs. Make a mixture of one beaten egg, two tablespoons of milk, salt and pepper. Dip the oysters in this and then again in cracker crumbs. Wrap each oyster in a thin slice of bacon, fastening it with a toothpick. Put in a hot oven and bake until the bacon is brown.—*Edith Martin.*

OYSTER PIE.

One quart oysters, one pint cracker crumbs, one cup milk, butter, salt and pepper. Bake twenty minutes in two crusts.

FRIED OYSTERS.

Drain one quart of large oysters; roll one pound of water crackers; beat light three eggs, and add to the eggs one-half cup sweet milk. In a separate dish put your rolled crackers, seasoned with salt and pepper, and about two teaspoons yeast powder. Mix thoroughly; dip the oysters, one by one, first in the crackers, then in egg, and again in crackers, place on a dish ready for cooking. (Fix everything before beginning to fry.) Have ready enough lard in frying-pan, a quantity such that your oysters will not touch bottom, and hot enough to cook them quickly. In a few minutes they will be as plump as doughnuts, and ready to serve.

FRIED OYSTERS.

Take nice fresh oysters, drain, roll in meal and fry in hot lard and butter, half and half, until a golden brown.—*Mrs. A. L. Patterson.*

FRIED OYSTERS.

Choose the extra selects, as they are large and plump. For one and one-half dozen oysters, two eggs, one-fourth teaspoon pepper, a tablespoon salt and one pint rolled cracker crumbs will be required. Use one-half the salt and pepper in the cracker crumbs and the other half to season the oysters. The eggs should be well beaten, and the oysters should be spread on a towel and drained well. Fry in equal quantities butter and lard, which should be deep enough to prevent the oyster from touching bottom; and very hot. Dip the seasoned oysters in the eggs, then in the cracker crumbs, then in the eggs and again in the cracker crumbs. Now drop into the hot fat and handle with a spoon, not probing with a fork. Serve at once, as they lose their flavor by standing.—*Mrs. Charles Melrose.*

SCALLOPED OYSTERS.

Butter an earthen dish, fill with alternate layers of crushed crackers and oysters. Moisten with milk and a little of the liquor. Season with salt, pepper and butter. Use crackers for the bottom and top layers. Pour a cup of rich milk and pour over all. Use about one quart of oysters. Bake one hour.

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GRAYVILLE, ILLINOIS

Meats

*No life worth living ever comes to good
If always nourished on the self same food.*

MEAT FOR SABBATH DINNER.

Pie made Saturday. Cut two pounds round steak in fine pieces, stew well, add thinly sliced potatoes and two onions, season well. Put on an upper crust of pastry. Bake partly on Saturday and warm over on Sunday.—*Mrs. Wm. Tilroe.*

CASSEROLE OF RICE AND MEAT.

Steam one cup of rice in three cups boiling water with one teaspoon salt, one cup steamed rice, two cups cold meat, salt, pepper, celery salt, a little chopped onion, two tablespoons cracker crumbs, one egg, one cup hot water or soup stock. Line the bottom of the casserole with rice, then the meat; add the rest of the rice as a top layer.

SIMPLIFIED.

Place alternately layers of cold rice and meat in a buttered pan and bake.

BAKED VEAL.

A slice of veal from the round, four large-sized tomatoes, or one cup canned tomatoes, one onion, one tablespoon parsley, one teaspoon salt and a sprinkle of pepper. Sprinkle bottom of baking dish with some sliced onions; place veal and spread over with melted butter, then put a little more onion, then tomatoes, cut in small pieces. Bake one and one-half hours; thicken sauce, if not quite thick enough.

BEEFSTEAK PIE.

Make a rich crust as for dumplings; roll thin and cut in squares; then cut your steak, previously pounded and salted, into pieces smaller than the squares of crust and enclose each piece of meat in crust, a square above and one below (pie fashion). Put in a baking pan and pour over it boiling gravy, made of milk (or water) and flour, and bake one hour and a half. If your meat is already cooked, half an hour is sufficient. If the meat has little fat, a lump of butter added to the gravy improves it.—*Mary Cadwell Barnett.*

ROAST PORK AND RICE.

Put a tablespoon of butter in a covered roaster and brown meat all over, on top of stove; then season well with salt and pepper, and flour well. For a four-pound roast, put one and one-half or two teacups of washed rice. Pour boiling water over all, and place in oven. Cook until tender.—*Mrs. J. B. Jolly.*

POT ROAST.

Place a kettle over the fire, put into it a piece of suet as large as your hand, and let it render well, don't let scorch; take out the cracklin and put in two or three pounds of porterhouse roast, turn often until a nice brown, then set the pot on top of the stove and cook slowly for three hours, by adding one pint of water at a time, when needed. Keep covered well. One-half hour before serving, add a small onion chopped fine, or one large ripe tomato. Season to taste, and add flour to make the gravy a little thick. Have from one to one and one-half pints of gravy when done.—*Mrs. Cora Vincent.*

SWISS STEAK.

Take four or five pounds of thick round steak. Pound into this as much flour as it will take; brown well both sides in skillet in half lard and half butter. Slice over this two small or one large onion, one large tomato, four tablespoons of canned tomatoes. Pour into this as much water as the skillet will hold. Let simmer slowly for two hours. Keep closely covered. One hour before done sprinkle with pepper and salt. Add water to gravy, if needed.

SWISS STEAK.

One pound round steak, salt and pepper; dredge well with flour and beat, fold together and beat again, dredging with flour each time folded. Fry brown in a small amount of fat; when brown add one pint boiling water; cover and cook thirty minutes, adding more water as needed.—*Nancy Huebner.*

STEAK AND MUSHROOMS.

Take a beef tenderloin; have a skillet smoking hot, place steak in skillet; when about done pour over this about one dozen mushrooms that have been sliced and soaked in salt water and taken out and rolled in flour; then season meat with butter and lard, salt and pepper to taste. When done, make a brown gravy and serve while hot.

SPANISH BEEFSTEAK.

Four pounds of steak (round), cut two inches thick, stick a few cloves in the top, sprinkle with salt, pepper and flour, and place in oven, after pouring enough boiling water in pan to baste from time to time. Let cook about one hour, then slice onions (one-half inch thick) all over steak, seasoning and basting. When onions are tender pour on a can of tomatoes. Do not use all the liquor of tomatoes. When done and meat is tender, slice cheese thin over top and put in oven until cheese melts. Remove meat to platter, and make gravy by thickening with flour.—*Alleen Wilson.*

HASH.

Cold roast or steak shredded, free from gristle and skin. Cook a finely chopped onion in water. When done put in your meat and thicken with a little flour and butter, rubbed together. A little cold gravy or soup stock helps. Season; serve with croutons or on slices of toast.—*Mrs. J. B. Jolly.*

BREADED CHOPS.

Salt and pepper chops; dip in beaten egg, roll in cracker crumbs and fry in hot lard or butter. Garnish with parsley.—*Mary Crawford.*

BRAISED TONGUE.

Boil and salt a tongue till tender (two or three hours) skin and remove fat. Cream two tablespoons of flour, two tablespoons butter, then stir in two quarts of the stock. Cut the following vegetables into dice and add one carrot, one onion, one potato, one turnip, one stock of celery, five cents worth of fresh parsley; add two bay leaves, one tablespoon of catsup, one tablespoon Worcester sauce, pepper and salt to taste. Stir all of this until it boils. Put the tongue in baking dish and pour stock around it and bake two hours, basting often.—*John Martin.*

MINT SAUCE FOR ROAST LAMB.

Six teaspoons chopped mint, three teaspoons granulated sugar and one-half pint vinegar (if vinegar is strong, make one-half water). Place the freshly chopped mint in a bowl; heat the vinegar and sugar together to the boiling point, and pour it over a well beaten egg; beat constantly until it begins to thicken. Season with salt and pepper and pour this over the mint.—*Mrs. Charles Melrose.*

ENGLISH MINT SAUCE.

Chop or mince fine a handful or more of fresh mint leaves. Place in bowl and cover with sugar, let stand over night. In morning add

good vinegar (not too strong) and let stand all day, and it is ready for use. I do not strain the vinegar from it, but you can if you prefer. Will keep a long time in bottles.

CREAM SAUCE.

One pint of cream or milk, one tablespoon butter, if cream is used, two if you use milk, two tablespoons flour, one-half teaspoon salt and one-half saltspoon of pepper. Heat the cream in double boiler. Melt the butter in cup until it bubbles. Add the dry flour and beat smooth, add pepper and salt. Stir into boiling cream, cook five minutes, add grated cheese just before serving.

NUT DRESSING.

One and one-half cups of bread crumbs, two tablespoons butter, melt butter, add water and throw over crumbs, salt and pepper to taste. Add an onion cut finely, a little sage and a cup of chopped peanuts. Place dressing on top of roast to give flavor. Especially fine for beef or pork.—*Edith Martin.*

BROILED HAM AND POACHED EGGS.

Cut slices of boiled ham of equal size; broil on a gridiron over a clear fire. Lay on hot dish; on each lay a poached egg, neatly trimmed, and serve.

STEAK ROLLS.

Take very thin slices of round steak and cut them in strips two inches wide and four inches long. Scatter over them a little salt, some chili, parsley and onion chopped fine; roll the strips tightly and fasten with toothpicks. Dip in beaten egg, roll in cracker crumbs, and fry in a pan containing plenty of hot fat.

MEAT BALLS.

This is a good way to use up cold meat which has been left over. Chop the meat very fine, and to every three cups add one egg, well beaten, a small onion, salt and pepper to taste, also a little sage. Mix all together and make into small cakes, roll in flour and fry in hot lard.

CHIPPED BEEF.

Shredded beef, parboiled, if any salt. Boil a few minutes in milk, thicken with a little flour and butter rubbed together. Add pepper and butter. Serve with scrambled eggs on the platter.—*Mata Newton.*

CREAMED CHIPPED BEEF.

Put a tablespoon of butter in a hot frying pan; put in the chipped beef and brown. Add one cup of hot water, cover and let simmer, while you mix the thickening (one tablespoon flour in a cup of rich milk). Add this to the beef and let it come to boil, stirring constantly.—*Mrs. Charles Melrose.*

MEAT CAKES.

Two cups chopped cooked meat; three tablespoons cracker crumbs, two eggs, two tablespoons butter, one small onion (chopped), salt and pepper to taste. Beat eggs light, without separating, melt butter, add crumbs, mix with eggs, butter and meat. Make in flat cakes and fry in butter or drippings.

ROLADEN.

(A German Dish).

For six, take two or two and one-half pounds round steak; cut into pieces about five inches long and three inches wide. Place on each piece a thin slice of bacon and of onion, salt and pepper. Roll tightly and tie with a cord, roll in flour, and fry quite brown in butter. When done, place the rolls of meat in another kettle, just cover with water, and let it come to a boil. Boil about ten minutes and then let simmer from one and one-half to two hours. Remove the meat and cut cord. Make gravy with the flour left in kettle, and strain before using.—*Mary Melrose.*

HAMBURG BEEF LOAF.

Two and one-half pounds of beef, one and one-half pounds of pork, chopped fine, or ground, two eggs, one cup crackers or bread crumbs, one cup sweet milk, salt, pepper. Mix thoroughly and make into loaf; place in pan and put one pint of hot water over and bake in the oven an hour. Baste often.—*Mrs. W. G. Wheatcroft.*

MEAT LOAF.

Two and one-half pounds meat (ground), some fat, three well beaten eggs, one medium-sized onion, one-half cup flour, pepper and salt to suit taste; mix well; put in greased pan with one pint of water and bake in a moderate oven for two hours.—*Mrs. I. N. Price, Little Rock, Ark.*

NUT LOAF.

(Substitute for Cold Meat).

Put through food chopper one cup of English walnuts and one and one-half cups Brazil nuts. Mix with two well beaten eggs, two cups boiled rice and one cup milk. Season with salt. Pack firmly and bake in a well buttered pan in hot oven.—*Mrs. Pearl W. Henkle.*

BOILED AND BAKED HAM.

A twelve pound ham, one cup vinegar, one dozen cloves, one-half cup molasses, two bay leaves and one-half cup brown sugar. Soak over night in enough cold water to cover the ham. Wash and trim off the hard skin near the bone, put into a kettle, cover with cold water, add the vinegar and molasses, let it come to a boil and cook slowly until tender. About one-half hour to a pound should be allowed for boiling. When about half done add the cloves and the bay leaves. When done set the kettle off the stove and let the ham cool in the brine. When cold take it out of the water, remove the skin; put in a pan and sprinkle with the brown sugar and bake in a hot oven until it is browned. Serve in thin slices.

SOUFFLES.

One cup cold chopped meat. Make a cupful of white sauce cooked, a little minced onion, parsley, salt and pepper, two beaten egg yolks, cook this about three minutes. Take from fire, then fold in the stiffly beaten whites. Put in a buttered baking dish and bake half an hour, and serve at once while it is nice and fluffy.—*Mrs. E. L. Slocumb.*

HAM TOAST.

One cup of ground or chopped ham, some fat improves the flavor. Blend a tablespoon of butter and one of flour, together. Add one and one-third cups of sweet milk, cook a little, then add ham, and whites of two hard boiled eggs which have been mashed with a fork. Pour on round slices of toast. Grate yolks of eggs over top. Garnish with parsley.

FRIED BACON.

Keep on ice, slice very thin; sear in piping hot skillet. Let every bit of grease drop off before putting on platter. —*Mrs. J. B. Jolly.*

TO SUGAR-CURE MEAT.

To 1000 pounds meat (pork), take sixteen quarts salt, three pounds brown sugar, one pound cayenne pepper, and one-quarter

pounds saltpetre. Mix well and salt in the usual way, in a box, so that the brine can run off; leave just six weeks, take up and wash well with hot water, hang up and when perfectly dry, smoke to suit taste. Be sure to cover the box well to exclude air. Let meat get perfectly cool before salting.—*George Huebner.*

CURING HAMS.

For each hundred pounds of meat, use ten pounds salt, one-fourth gallon molasses, or two pounds ground sugar, five ounces saltpetre, four ounces black pepper (ground) one tablespoon soda. Put the whole into an iron kettle and boil; skin and lift out into a wooden vessel to cool. Having packed your hams in barrel and weighted down, pour on your brine. Leave them in brine from four to five weeks, according to size. Have them as near one size as possible, so they can all cure alike. It requires about four gallons of water to the hundred pounds. Add pepper after it has been boiled and skinned. Smoke with hickory wood, with a little sulphur to prevent fly.—*Miss Lanterman.*

BEEF ROAST.

Wash and wipe dry. Place in very hot oven till seared, on both sides. Take from oven; salt, pepper, dredge with flour, place small lumps of butter on top. Pour pint of boiling water in pan, cover and roast slowly for three hours.—*Mrs. George Mathews.*

LLOYD ROTRAMMEL

GRAYVILLE, ILLINOIS

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Poultry

*How bless'd, how envied were our life,
Could we but 'scape the poulterer's knif!
But man, curs'd man, on turkeys preys,
And Christmas shortens all our days;
Sometimes with oysters we combine,
Sometimes assists the savory clime
From the low peasant to the lord,
The turkey smokes on every board.*

ROAST TURKEY.

Dress and wash the fowl inside and out in two or three waters, salt and pepper the inside, fill the body and crop with dressing, dredge the outside with pepper and salt and thickly with flour, baste frequently.

Stew the giblets in sauce-pan, when cooked, chop fine and add to the gravy.

DRESSING.

Four well beaten eggs, two quarts bread crumbs, one cup of melted butter, season to taste with pepper, salt, nutmeg and a little sage, moisten bread crumbs with a little boiling water.

ROAST GOOSE.

Wash fowl inside and out with vinegar. Chop four to six large onions fine, add salt, pepper and a pinch of sage to onions. Fill the body with dressing given above at least 12 hours before baking. Just before putting into the oven dredge fowl with pepper, salt and flour. Place in the bake pan with one cup hot water. Cook in slow oven three and one-half or four hours. Baste frequently.—*Mrs. J. W. Harris.*

CHESTNUT DRESSING FOR FOWL.

If you have never tried the chestnut dressing for the turkey you have a new delicacy to taste. The following is a tried recipe which the writer has used for years with success.

Select a quart of large chestnuts, cut a gash in one side of each and shake them in a pan of hot butter for a minute or two, then set them in a hot oven to bake for five minutes. Remove the shells and

the inner skin and cook in boiling salted water, drain and pass them through a ricer, add one-fourth cup of butter, one teaspoon salt, a dash of pepper, two cups of bread crumbs moistened with a little hot water and a drop or two of onion juice.

SOUR RABBIT.

Cut rabbit and place in crock. Add two sliced onions and a few whole cloves, salt well. Cover with vinegar and let stand thirty-six hours, then fry in grease, and serve with brown gravy.—*Mrs. M. Eastwood.*

BAKED CHICKEN.

Stuff as for baking; put in a steamer over a pot of water and steam from two to five hours. When done, put the chicken in a baking pan, pour the gravy over it and put it in the oven to brown.—*Mrs. W. G. Wheatcroft.*

FRIED CHICKEN.

Cut up and let stand awhile until cool, salt, pepper and flour; put in hot lard, cover tightly; cook about one-half hour, not too fast. Serve with spoonfuls of rice on the platter.

Gravy.—Put a tablespoon of flour in the skillet, let brown and pour in a cupful of cold water and milk (or cream) stir and boil until it thickens.—*Mrs. J. B. Jolly.*

NASI PULAU.

Boil about one or one and one-half cups rice, cooking it very slowly with not too much water, so that the grains stand apart. Take a few almonds, chop them just slightly, and fry in a small amount of lard or butter, one small onion, sliced very thin, a half cup bread cut in small cubes, a few raisins, a few cloves or whole spice, if wanted, each fried separately, then mix with the rice and fry all together. Do not fry until brown, just heated thoroughly. Have a whole chicken which has been boiled until half done, then baked and carved up ready for serving. Put on a platter and cover completely with the rice, prepared as above.—*Miss Ethel Jackson (Malaysia).*

CHICKEN FRIED IN OVEN.

Have chicken cut up, floured and salted. Put lard in pan and heat; before it is hot enough to burn fingers, turn chicken over in it and place in moderate oven until a delicate brown.—*Mrs. Geo. Mussett.*

DUMPLINGS FOR FRICASSE.

One and one-half cups flour, two eggs, one teaspoon Royal Baking Powder, one heaping tablespoon butter, and one-half cup sweet milk.—*Mrs. N. M.*

DROP DUMPLINGS.

One egg, beaten, one-half cup milk, pinch of salt, butter the size of a hickory nut, flour to make a good stiff batter, and a good teaspoon of Royal Baking Powder.

CREAMED CHICKEN.

Two cups chopped cooked chicken, two tablespoons butter, one cup milk, yolk of one egg, two tablespoons flour, one cup cream, one tablespoon chopped parsley, salt and pepper to taste. Melt the butter and stir until smooth; add the milk and cream, stir until it begins to thicken, turn into a double cooker and add the chicken. When thoroughly heated, add the yolks of the egg and the parsley. Mix, season to taste, and serve on toast, or in a potato border.

CREAM CHICKEN.

Boil one chicken, weighing four and one-half pounds, and one pound sweetbreads. Cut both up with can of mushrooms.

Dressing.—Mix five tablespoons flour with butter, and add to a quart of cream that has come to a boil, season with salt, red pepper and a little nutmeg. Mix with bread crumbs and butter, and bake from fifteen to twenty minutes.—*Mrs. S. P. Ronalds.*

CHICKEN PIE.

Cover chicken with cold water, let simmer gently until two-thirds done, then salt the broth around the chicken to taste and cook until the meat is ready to fall from the bone. Remove the larger bones and lay the chicken in the bottom of the baking dish, then prepare a sauce.

Sauce.—Three tablespoons butter, melted, to which add three tablespoons flour, a little pepper; mix well, to this add five cups of warm broth and one cup of milk or cream. Let this cook to a bubbling and pour over chicken in baking dish. Reserve some for gravy boat. Place dish in oven to keep to cooking point while you prepare a crust.

Crust.—Two cups flour in the mixing bowl, two scant teaspoons Baking Powder, one-half teaspoon salt, two tablespoons shortening, rubbed through the flour; beat one egg lightly, to it add one cup milk, then add this to flour mixture, stirring to a batter. Lay over chicken and bake.—*Mrs. S. P. Ronalds.*

CHICKEN PIE.

(Delicious).

Cook one chicken until meat drops from bones, add three heaping tablespoons butter in which cook three tablespoons flour, add to this three cups of the stock and one cup cream (milk will do) pour over chicken:

Crust.—One cup flour, teaspoon salt, two teaspoons Royal Baking Powder, one-half cup butter; rub all together. Beat one egg, add one cup milk. Bake a rich, nice brown.—*Chloe Melrose.*

CHICKEN PIE.

Cut up one chicken as if to fry, then stew it, when done season and thicken with flour and cream. Make a crust of one pint flour and one half teaspoon salt, one tablespoonful of lard, heaping teaspoonful of Royal Baking Powder. Put stewed chicken in dish and crust on top. Bake until brown.—*Elizabeth Newman.*

WILD DUCK WITH PEAS.

Cold duck; ham; two tablespoonfuls of butter, one pint of stock, one tablespoonful of flour, one pint of peas, salt and pepper. Put the remains of a cold duck and one slice of ham in a saucepan with the butter. Fry until they are slightly browned. Then dredge in the flour and pour the stock in gradually. When it boils up, season with one teaspoonful of salt and one-fourth of a teaspoonful of pepper. Have the peas ready, put them in the center of the dish, arrange the duck around them and pour the sauce over it.

DUMPLINGS.

One cup flour, nearly two teaspoons Royal Baking Powder, a little salt; sift all together, then add one egg and sweet milk to make rather stiff batter, and drop in spoonfuls into boiling soup and boil twenty minutes. Do not lift the lid or the dumplings will not be light.—*Mrs. A. D. Nash.*

AUNT SARAH PUNTNEY'S DUMPLINGS.

One quart bread crumbs, one quart sour milk, one teaspoon Baking Soda, one teaspoon salt, one-half teaspoon pepper, five eggs, well beaten. Mix and pour in buttered pan; bake separately from fowl or meat, and baste often with the broth.—*Mrs. Edward Hunsinger.*

CHICKEN PIE WITH OYSTERS.

Prepare and disjoint a nice fat chicken, put in a vessel, cover with water, season. Stew until tender; line the sides of a deep baking dish

with a nice crust. After removing the bones lay the chicken in layers, dredge with flour, then a layer of oysters with salt and pepper, and bits of butter and so on until all are used. Pour in half the gravy and some oyster liquor. Cover with top crust and bake one hour.—*Mrs. Wm. Tilroe.*

BAKED SQUAB.

Clean and split squabs down back, place in roasting pan, salt, pepper, and dredge with flour, place large pieces of butter on each squab, pour one cup of hot water over all, place cover on roaster, let steam on top of stove for two hours, then put in oven without lid until a nice brown.—*Mrs. S. P. Ronalds.*

QUAIL.

Season with salt and pepper, roll in flour and place in roasting pan in which is half a cup of hot butter or lard. Place on top pieces of butter. Add a little boiling water, cover closely and cook for one hour.—*Mrs. George Mathews.*

TO COOK GUINEA IN "OVERCOATS."

As the guinea is a dry meat, split down the back, spread out in roaster, salt, pepper and cover with a thick coating made in the following proportion. One cup of butter and two cups of flour, creamed together (sometimes this amount of flour does not rub in well, less can be used if necessary), but cover the birds with it and cook thoroughly, basting as for turkey. This dressing should stay on and brown it, it is delicious.—*Mrs. J. F. Jolly.*

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Salads

"To make a perfect salad, there should be a spendthrift for oil, a miser for vinegar, a wise man for salt and a madcap to stir the ingredients up and mix them well together."—Spanish.

PECAN SALAD.

One cup pecans, chopped fine, one-half cup olives, pitted, one-half red pepper, chopped fine, and mayonnaise dressing. Mix the ingredients and serve cold on lettuce leaves or in pepper cases.

CHEESE BALLS FOR SALAD.

Roll cream cheese into small balls. Press half an English walnut in center and cover with chopped pimentos.—*Mrs. Charles Melrose.*

SALAD DRESSING.

Yolks of two eggs, four level tablespoons sugar, one-half teaspoon salt, one-half teaspoon mustard (dry), one teaspoon flour and a dash of paprika.

Whip all together to a cream, add lump butter the size of small egg and three-fourths cup vinegar (dilute if too strong). Stir well until all is blended and cook, stirring constantly until it thickens.

SALMAGUNDI SALAD.

Six good sized potatoes, boiled and sliced, one good sized cucumber, chopped fine, one cup peas, two apples, chopped fine, one-half teaspoon celery seed, three hard boiled eggs, one sweet mango pepper. Chop lettuce fine and lay over top of salad. Mix all together and pour mayonnaise dressing over all.—*Mrs. E. M. Jennings.*

BANANA SALAD.

Cut bananas in halves and leave in skins. Chop peanuts fine and spread on top of bananas. Mix a mayonnaise dressing, using lemon juice instead of vinegar, and pour over bananas.—*Besse Vincent.*

MAYONNAISE.

One tablespoon butter melted, yolks of eight eggs, beat together well. Add one-third cup sugar, one teaspoon salt, one teaspoon white

pepper and one-half teaspoon mustard. Beat together. Add one-half cup vinegar. Cook in double boiler until thick, but do not let curdle; let cool.

PERFECTION SALAD.

Dissolve one package of Knox's Gelatine (plain) in water enough to take it up, add white wine vinegar (weakened and sweetened to taste), also salt and pepper. Have ready shredded white cabbage, celery, cut up fine, green sweet peppers, pimentos (canned variety) and onion, all cut up. There should be enough of the liquor to make the amount of cabbage used a little juicy. If the gelatine and vinegar are heated in order to dissolve well, allow it to cool off before putting over the cabbage, stir a little and pour all into small molds. Serve with the following dressing:

Whip thick, sweet cream until stiff, add a little "French's Cream Mustard Dressing," and a little lemon juice and sugar. This makes a fine dressing and should stand up stiff in the mayonnaise bowl.—*Mrs. J. F. Jolly.*

FILLED TOMATOES.

For twelve medium sized tomatoes: Two cups of ground cabbage, one-half cup celery, one cup chopped nut meats, three hard boiled eggs. Moisten with following dressing: Two eggs well beaten, two spoons (tea) sugar, one-half teaspoon salt, one teaspoon of mustard, one-third cup of cream, one-half cup of vinegar, cook until it thickens, stirring all the time. Put in hollow tomatoes, after chilling.—*Mrs. George Mathews.*

OYSTER SALAD.

Beat three eggs, season well with salt, pepper and dry mustard, add lump of butter size of egg, two-thirds cup of vinegar, one-half cup of liquor from one can of cove oysters. Let heat, thicken with rolled cracker crumbs, and cook five minutes, stirring constantly. Put in dish alternate layers of dressing and oysters, and garnish with lettuce leaves and sliced hard boiled eggs.—*Flora E. Rees.*

SALMAGUNDI SALAD.

Three good sized potatoes, boiled and sliced thin, two small cucumbers, chopped fine, one small cup French peas, two medium sized apples, chopped fine, one cup celery, chopped fine, three hard boiled eggs. Mix all together, then cover with finely shredded lettuce and pour mayonnaise dressing over all.—*Mrs. J. S. Lindsay.*

MANHATTAN SALAD.

One cup beef or veal, one cup apples, one cup celery, one-half cup of almonds, one-half cup pecans, yolks of six hard boiled eggs. Chop all coarsely, except meat, chop it fine. Everything must be kept cold and separate until just before serving, when all must be tossed up lightly with a silver fork and mixed to proper consistency with mayonnaise dressing. Serve on lettuce, garnish with bits of orange.—*Chloe Melrose.*

RUSSIAN SALAD.

A Russian salad is a mixture of cold, chopped meats, and may be varied at will to suit the taste, or the exigencies of the situation. Beef, ham, tongue, chicken, lamb, mutton, veal, rabbit, squirrel, liver, pork or any other cold meat, chopped and mixed with any or all of following, celery, cabbage, lettuce, raw carrots, onions, young green beans, asparagus tips, or mushrooms, hard boiled eggs and mayonnaise dressing makes a fine salad.—*Mrs. E. J. Briswalter.*

BANANA AND APPLE SALAD.

One cup apples, one cup bananas, one cup nuts, serve with whipped cream.

OYSTER SALAD.

Three well beaten eggs, one-half cup vinegar, one teaspoon mustard, one teaspoon salt, one teaspoon pepper, six soda crackers, rolled fine, one can oysters. Put eggs, vinegar, mustard, salt, pepper and liquor off of oysters in kettle, and when it boils, add crackers. Cook about five minutes, take off the stove, add the oysters, and serve cold.

PERFECTION SALAD.

One-half box of gelatine, dissolved in one-half cup cold water, add one-half cup of vinegar, juice of one lemon, one pint of boiling water, one-fourth cup of sugar, teaspoon of salt, two cups of chopped celery, one cup chopped cabbage, one can shredded pimentos, one can French peas. Mold in cups and serve.—*Chloe Melrose.*

PRUNE SALAD.

Select large prunes, cook until tender, cool, cut open on one side, remove the stone and put a marshmallow in each, roll in salad dressing and chopped nuts. Put a little of the salad dressing on each, and serve on lettuce leaf.—*Mrs. Chas. Melrose.*

CUCUMBER SALAD.

Pare two medium sized cucumbers, slice thin and let stand in ice-water for an hour. Arrange in a shallow dish, place half an English walnut meat on each slice. Sprinkle with chopped nuts and serve with French dressing. Garnish with parsley.

ASPARAGUS SALAD.

Cook asparagus until tender, also peas. Serve on lettuce leaf and use mayonnaise. Excellent.—*Mrs. E. E. St. John.*

PERFECTION SALAD.

One envelope Knox Sparkling Gelatine. One-half cup cold water, one-half cup mild vinegar, one pint boiling water, one teaspoonful salt, one cup finely shredded cabbage, juice of one lemon, one-half cup sugar, two cups celery, cut in small pieces, one-fourth can sweet red peppers, finely cut. Soak the gelatine in cold water five minutes; add vinegar, lemon juice, boiling water, sugar and salt. Strain and when beginning to set add remaining ingredients. Turn into a mold and chill. Serve on lettuce leaves with mayonnaise dressing, or cut in dice and serve in cases made of red or green peppers, or the mixture may be shaped in molds lined with pimentos. A delicious accompaniment to cold sliced chicken or veal.

MARSHMALLOW SALAD.

Use a ten-cent can of marshmallows; cut each with scissors into five or six pieces; one-half cup of English walnut meats, one-half pound of white grapes, cut in halves and seeded; in a separate dish put one small pineapple shredded (canned may be used) and an orange shredded; when ready to serve arrange the latter on leaves of head lettuce that have been sprinkled with salt; cover over with the marshmallows, grapes and nuts, and crown the top with mayonnaise dressing that has been mixed with a little whipped cream; any citrus fruit may be used.

PRUNE SALAD.

Wash and soak one pound of large prunes for three hours, cook until tender and when cool pit them and stuff with English walnuts. Shred one-half pound of lettuce. Make a nest of lettuce and on this put three or four of the stuffed prunes. Cover with a mayonnaise dressing and serve.

FRUIT SALAD.

Three oranges, one-third can of pineapple (or three bananas), three tart apples and a few white grapes.

Golden Salad Dressing for any kind of fruit salad: To two eggs, add one-fourth cup each, sugar, lemon juice and orange (or pineapple juice). Cook until thickened in a double boiler.—*Mrs. L. Ronalds.*

FROZEN FRUIT SALAD.

One can pineapple, chunk, one can white cherries. Use the juices, two pounds Malaga grapes, six oranges (pulled into bits), two dozen Maraschino cherries, one-half box Cox's gelatine (more if necessary, but do not get too stiff). Pack in ice and salt in pound baking powder cans for six or eight hours. This quantity makes four cans, enough for twenty-four or more, according to thickness when sliced. Serve on lettuce leaf with mayonnaise and whipped cream.—*Mrs. S. P. Ronalds.*

DELICIOUS SALAD DRESSING.

One egg thoroughly beaten, one-fourth cup sour cream, three level tablespoons granulated sugar, one tablespoon of butter, one of flour, one-half teaspoon of celery salt, one-half teaspoon of prepared mustard, one-fourth teaspoon of dry mustard, one-fourth teaspoon of salt, one teaspoon of pure sweet olive oil and the juice of half a lemon, added after the dressing has been removed from the stove and slightly cooled.—*Mrs. Wm. Thorn.*

TOMATO JELLY SALAD.

Boil three-fourths can of tomatoes for twenty minutes; add a little piece of onion, small teaspoon sugar, one teaspoon Worcestershire sauce, pepper, salt, saltspoon of mustard. Strain through fine sieve or cloth. Add one and one-half tablespoons gelatine, which has been soaked in a little cold water. Strain again and pour into molds. Serve on lettuce leaf with mayonnaise.—*Mrs. Amaryn Gilbert.*

CUCUMBER STICKS.

Take fresh medium size cucumbers and let remain on ice until just before serving; then peel and remove the bitter end, then slice two or three times lengthwise and re-slice the full length. Serve on crisp lettuce with salt and pepper (and vinegar if desired) or mayonnaise. Very refreshing.

Cucumbers should be eaten the day they are picked and as soon as salted, if not, they become wilted and tough, losing their sweet, crisp flavor.—*Mrs. John S. Lindsay.*

EGG AND CHEESE SALAD.

One-half pound grated cheese, three or four hard boiled eggs; cut fine, one bottle stuffed olives, sliced thin across. Mix together and garnish; then pour mayonnaise dressing over all.—*Alleen Wilson.*

POTATO SALAD.

Peel and slice two good sized cucumbers; let stand in salt water for one-half hour. Dice four cold boiled potatoes; drain the water from the cucumbers, and add to the potatoes and some chopped pimentos. Mix with any good salad dressing.—*Mrs. Charles Melrose.*

MAYONNAISE DRESSING.

Three eggs, yolks (not cooked), one teaspoon mustard, one teaspoon of salt, one tablespoon flour, one-fourth of a saltspoon of red pepper, two tablespoons of sugar, two tablespoons of melted butter, three-fourths cup of water (hot), one-half cup of vinegar (hot). Cook this and pour over the beaten yolks.—*Mrs. Sam. Ronalds.*

POTATO SALAD.

Cut into dice four large cold boiled potatoes; mix with these one-half can small peas, add one-half onion and one-half stalk celery, chopped together. Use any salad dressing to which has been added a little whipped cream.—*Mary Melrose.*

EGG SALAD.

Six hard boiled eggs, cut in small pieces; add one small bunch of celery, chopped very fine, and cover all with mayonnaise dressing. Serve on lettuce leaves.

PECAN SALAD.

One cup pecans, chopped fine, one-half cup olives, pitted, one-half red pepper chopped fine and mayonnaise dressing. Mix the ingredients and serve cold on lettuce leaves or in pepper cases.

SALMAGUNDI SALAD.

Six good sized potatoes, boiled and sliced, one good sized cucumber chopped fine, one cup peas, two apples chopped fine, one-half teaspoon celery seed, three hard boiled eggs, one sweet mango pepper; chop lettuce fine and lay over top of salad. Mix all together, and pour mayonnaise over all.—*Mrs. E. M. Jennings.*

SALAD DRESSING.

Yolks of two eggs, four level tablespoons sugar, one-half teaspoon salt, one-half teaspoon mustard (dry), one teaspoon flour, and a dash of paprika. Whip all together to a cream; add lump of butter size of small egg, and three-fourths cup vinegar (dilute if too strong). Stir well until all is blended and cook, stirring constantly until it thickens.

FRUIT SALAD.

Dates, figs, nuts, cherries, white grapes, pineapple, oranges, bananas.

Dressing.—Two egg yolks, one-third cup of butter, one tablespoonful of flour, one cup of sugar, cream these together and add two cups of boiling water. In double cooker, when cool add one tablespoon vinegar, one teaspoon lemon extract.—*Mrs. Geo. Mathews.*

FRUIT SALAD.

One can of grated pineapple, three chopped oranges, three chopped bananas, one-fourth pound candied cherries, one-half box gelatine, dissolved in half pint of cold water. To one and one-half pints of hot water, add one pint of sugar and the juice of two lemons, strain and pour into the dissolved gelatine. When cool pour over fruit and set in cold place to congeal. Make day before using. Serve with whipped cream.—*Mrs. E. J. Briswalter.*

CREAM SLAW.

Chop cabbage fine, yolks of two eggs, one-half cup sugar, beat together, add half cup of vinegar, boil three minutes, remove and let stand about two minutes, then add half cup of cream or rich sweet milk, butter size of walnut, salt to taste, add dash of cayenne pepper, let come to boil and pour over cabbage.—*Mary Crawford.*

CABBAGE SLAW.

Chop fine one-half gal. cabbage, two eggs beaten well, one-half cup of cream, butter size of an egg, one-half cup of sugar, one cup of vinegar, one-half cup of water. Boil and pour over cabbage.

CARROT SALAD.

Pare and grind with the coarsest knife of your grinder, two cups of raw carrots. Chip one cup each of celery and nuts. English walnuts preferred. Pour over a cream dressing and garnish with boiled egg and parsley.—*Mrs. Sam Blair.*

EGG SLAW.

Chop fine about two pints cabbage, sprinkle with salt and pepper, place on the stove one small cup vinegar, one tablespoonful sugar, pinch mustard, butter one-half size of egg. Let boil, then add one egg, well beaten. Cook a few seconds. Pour over cabbage.—*Mrs. Dozier.*

COLD SLAW.

Chop fine one-half medium sized head of cabbage, salt and pepper to taste. Boil together one-half cup vinegar, one-half cup sugar, tablespoonful butter, two well beaten eggs until it thickens, then pour over the seasoned cabbage and serve cold.—*Mrs. Chester Melrose.*

SALAD DRESSING.

Boil one-half cup vinegar with two teaspoons sugar, one-half teaspoon each of salt, mustard, cayenne. Beat one-fourth cup butter to a cream, with one teaspoon flour, stir into the boiling vinegar. Cook five minutes, then pour it over one well beaten egg.

MAYONNAISE DRESSING.

Three egg yolks, not cooked, one teaspoon dry mustard, one teaspoon salt, one tablespoon flour, one-fourth salt spoon paprika, two tablespoons sugar, two tablespoons melted butter, three-fourths cup hot water, one-half cup hot vinegar, cook and pour over the beaten yolks. Add sweet or sour cream.—*Mrs. Sam Ronalds.*

BOILED SALAD DRESSING.

Mix three teaspoons of sugar, one-half teaspoon of mustard, one teaspoon salt, one teaspoon corn starch. Beat the ingredients into the yolks of two eggs. Add three tablespoons of cream, one-half cup vinegar and the beaten whites of two eggs. Cook until it thickens, and stir constantly. Remove and add one and one-half tablespoons olive oil.—*Mary Crawford.*

SLAW DRESSING.

One tablespoon butter, half-cup vinegar, beat one egg with three teaspoons sugar, a little flour, one-half teaspoon ground mustard and one-half cup milk or cream. Boil rather thick. Let cool then pour over cabbage. Put salt and pepper on cabbage.—*Mrs. Nash.*

CREAM SALAD DRESSING.

Yolks of four eggs, two tablespoons corn starch, one-half teaspoon mustard, one teaspoon of sugar, one teaspoon table salt, dash of cayenne pepper, juice of one lemon; cut one onion in half, and scrape the juice. One-fourth cup of vinegar. Mix the dry ingredients with the eggs and vinegar. Add one quart of cream, sweet or sour, cooking until thickened. Add two tablespoons of olive oil.

PORK SALAD.

Two pounds of well cooked fresh lean pork, one and one-half cups chopped celery, one-half cup cabbage, pepper and salt to suit taste, and mix with mayonnaise dressing.—*Mrs. I. N. Price.*

SALAD DRESSING.

Yolks of eight eggs, one and one-half cups butter, one-third cup sugar, two teaspoons dry mustard, one teaspoon salt, pinch red pepper, one tablespoon flour. Mix the above well; heat a pint of vinegar; when boiling add the above mixture and let this cook until it thickens, when cool pour into a glass jar and keep in a cool place.—*Mayme Vincent.*

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Vegetables

What we eat today walks and talks tomorrow; therefore, if we would walk well and talk well, we must eat well.

POTATO CHIPS.

Slice potatoes almost as thin as paper, soak in ice water until crisp; wipe dry with dry cloth. Fry in hot lard, drain and sprinkle with salt. Will keep fresh in covered granite kettle for days.—*Mrs. E. J. Briswalter.*

POTATO CROQUETTES.

One pint mashed potatoes, one tablespoon butter, one-half teaspoon salt, one-half teaspoon celery seed, one-half teaspoon chopped onion, one-half teaspoon chopped parsley. Mold to shape, and roll in cracker or bread crumbs and yolk of egg and fry in kettle of hot lard.

POTATOES IN THE HALF SHELL.

Wash well and bake six large potatoes. When done cut in halves, scoop out the inside, mash, add three tablespoons of butter and as much cream as the potatoes will take up, add salt and pepper, and the whites of two eggs, well beaten. Beat until light and creamy. Refill the shells with this mixture, sprinkle grated cheese over the top and bake about ten minutes in a hot oven.—*Mrs. Charles Melrose.*

BAKED POTATOES, STUFFED.

Bake medium-sized potatoes until done. Cut open, take the inside out, put in hot milk, butter, salt, pepper and one cup grated cheese. Put back in shells and sprinkle top with cheese and brown in the oven.—*Mrs. W. H. Robinson.*

BAKED SWEET POTATOES.

Wash, scrape and split lengthwise. Steam or boil until nearly done. Drain and place in a baking dish, placing over them lumps of butter, pepper, salt and sprinkle thickly with sugar, and bake in the oven to a nice brown.

Hubbard squash is nice cooked in the same manner.

SARATOGA CHIPS.

Pare and slice potatoes very thin, soak in cold water one hour; drain and wipe dry on cloth. Fry crispy by dropping a few at a time in a kettle of hot fat. Dry on paper, sprinkle with salt and set in oven a moment.—*Miss Huebner.*

CHEESE POTATOES.

Stew potatoes until done (salt). Cut in chunks and spread a layer in bottom of a baking dish; next add a layer of cheese, butter, pepper and cream, another layer of potatoes on this, etc. Bake until cheese is soft.—*Besse Vincent.*

ESCALLOPED POTATOES.

Take three or four medium-sized Irish potatoes and slice thin. Take buttered baking pan, put layer of potatoes, pepper, salt and butter, and layer of cracker crumbs, alternately, with cracker crumbs on top until dish is almost full; cover with sweet milk. Bake in moderate oven until potatoes are soft.

BAKED TOMATOES.

Place a layer of tomatoes in baking dish, season well, then a layer of bread or cracker crumbs; alternate until dish is full, with butter on top. Bake until brown.

DAISY FILLED TOMATOES.

Skin and take out center of medium-sized tomatoes. Fill with the following salad: Chop fine, hard boiled eggs, celery and cabbage, add plenty of broken nut meats and mix with thick mayonnaise dressing. Place each tomato on a bed of finely shredded lettuce leaves, put spoonful of mayonnaise on top, letting a little run down the sides. Now cut some boiled eggs into halves, putting yolks through potato ricer, and sprinkle on top of each tomato to form center of daisy. Use the whites cut in strips to form the petals around the tomato, letting them rest on the lettuce.—*Mrs. E. J. Briswaller.*

BAKED RICE AND TOMATOES.

One cup of cold rice and two good-sized tomatoes. Alternate layers, well-seasoned, with cracker crumbs on top. Bake.

ESCALLOPED TOMATOES.

One pint tomatoes, one scant pint cracker crumbs, three table-spoons butter, one teaspoon salt, one-fourth teaspoon pepper. Put

layer of tomatoes in baking dish; dredge with salt and pepper and dot with butter. Now put in a layer of crumbs; continue this till all are used, having crumbs and butter for last layer. Bake thirty minutes.—*Miss Huebner.*

STUFFED TOMATOES WITH MACARONI.

Select a number of ripe tomatoes that are smooth and firm, scoop out the seeds and fill cavities with cooked macaroni; add salt, pepper, a bit of butter, a little grated cheese, and bake thirty minutes in a hot oven.

FRIED TOMATOES.

Cut in halves and dust each surface with salt, pepper and enough very fine bread crumbs to dry them. Have some hot butter in the frying pan and brown the tomatoes on both sides. Drop bits of butter between and stand over a moderate fire to cook very slowly. When tender take up very carefully and serve on heated platter.

They are sometimes finished with a cream gravy as follows: Pour over them enough cream to nearly cover them, let come to a boil and simmer five minutes, baste carefully and thicken gravy with two eggs (yolks) beaten with a little cold cream.—*Ida Butler.*

BAKED EGGS WITH TOMATOES.

Select large smooth tomatoes, cut a slice from smooth ends and scoop out seeds and soft pulp. Sprinkle inside with salt, pepper, butter and toasted bread crumbs. Break an egg into each tomato. add more seasoning and toasted crumbs and bake in oven twenty-five or thirty minutes.—*Mrs. Sam Helck.*

FRIED RIPE TOMATOES.

Take half ripe tomatoes, slice one-fourth inch thick; dredge with flour, sprinkle with salt, pepper. Fry in half butter and half lard until tender. Make a sauce by pouring milk in the juice left, until it boils.

BAKED PEPPERS.

Remove seeds from peppers. To one cup of bread crumbs, add one cup of cheese, some cold meat, chopped fine, also a half red pepper, chopped. Mix these ingredients, put in pepper cases and bake in buttered pan.

PARSNIPS FRIED IN BACON.

Boil your parsnips until tender, in salt water. Drain and put them in a frying pan in which the slices of bacon are partly fried, and brown them nicely. Serve with the slices of bacon as a garnish.—*Mrs. Maude White.*

SALSIFY.

Scrape and put in fresh water. Put on to boil in hot water, when done mash and season. Make into cakes and dip in beaten egg and fine bread crumbs. Fry in hot lard.

BAKED PUMPKIN OR SQUASH.

Cut the pumpkin first in halves, then in quarters. Remove the seeds, but not the rind. Place in a baking pan with the rind downward, and bake in a slow oven until tender. Season with salt, pepper and butter. When done, serve in the rind. Serve it by spoonfuls as you would mashed potatoes.

STUFFED EGG PLANT.

Take one good-sized egg plant and cut in half, crosswise. Remove the inside and place shells in salt water.

For Filling.—Boil ten cents worth of veal until tender; grind and save stock. Also boil the inside of egg plant and one small onion. When thoroughly cooked, mix with meat and stock, season highly with salt and pepper, and thicken with cracker crumbs. Fill the shells, place in pan with a little water and bake until filling is brown.—*Mrs. W. H. Robinson.*

FRIED CUCUMBERS.

Pare three cucumbers, cut them in slices about one-sixteenth of an inch thick; dredge with salt and pepper and let them lay fifteen minutes, then beat one egg until light, add to it one-half pint of milk, a little salt, a dash of black pepper, one and one-half cups flour until smooth. Dip the pieces of cucumbers into batter and fry in smoking hot fat. When done take out, being careful not to pierce them with a fork or they will fall.—*Mrs. Fred Schoeneman.*

CREAMED CAULIFLOWER.

Take one head of cauliflower and boil until tender; then make the following sauce and add: One pint milk or cream, one tablespoon of butter, if cream is used (or two if you use milk), two tablespoons flour, one-half teaspoon salt and one-half salt spoon pepper. Heat cream

in double boiler, melt the butter in cup until it bubbles. Add dry flour and beat smooth, add pepper and salt. Stir in boiling cream. Cook five minutes and add grated cheese just before serving.—*Mrs. W. H. Robinson.*

PEAS IN BEET CUPS.

Boil small beets in salted water until tender, skin and scoop out centers to form cups, then fill with creamed French peas. Serve hot.

SPANISH BEANS.

Cook a cup of white beans. When nearly done add one pint can of tomatoes, then fry two or three slices of bacon and three onions together. Salt to suit taste. Put in just enough thickening to make them a little thick. Bake one-half hour.

BAKED BEANS.

Soak one pound of beans over night. In the morning pour off the water, put beans in a pan, add several slices of bacon, then salt, pepper and half cup of sugar. Fill the pan with boiling water, put in oven and bake five hours. Add water to beans as needed.—*Mrs. Seil.*

CREAMED CABBAGE.

Cut as for coarse slaw, and stew in a covered sauce pan until tender. Drain and return to saucepan. Add cream, butter, salt and pepper. Let simmer two or three minutes, then serve.

ESCALLOPED CABBAGE.

Cut cabbage fine. Put layer of cabbage in baking dish, sprinkle with salt, then layer of cracker crumbs, layer of cabbage, until you have as much as you want; then cover with sweet milk and butter the size of an egg.

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Bread

She looketh well to the ways of her household and eateth not the bread of idleness. Give her the fruit of her hands, and let her own works praise her in the gates.

LIGHT BREAD YEAST.

One pint dry yeast, three large potatoes, a handful of peach leaves, catnip or hops, either will do, one-half teacup of sugar, one-half gallon of corn meal; soak yeast in a little cold water, boil potatoes; when done mash, put the leaves in a cloth and boil, then add one-half cup of this juice to the potatoes and the water they were cooked in; scald the meal with this; let cool, then add the yeast and sugar. Knead well together, then mold and let dry in the shade. —*Mrs. Fred Kivett.*

SALT RISING BREAD.

For Making Three to Four Loaves.

Scald one-half pint of sweet milk into which stir enough corn meal to make a thin mush. Set in a warm place over night. In winter this should be done about noon of the day previous to baking. In the morning take a pint of lukewarm water, add one teaspoon of salt, one-half teaspoon of soda, and enough flour to make a thick batter. Now stir in the mush, which should be well fermented, and set in a warm place. This sponge should rise in two or three hours to twice its own size, then add three quarts of sifted flour. Make a hole in the center and put in a level tablespoon of salt, three rounded tablespoons of sugar and lard the size of an egg. Pour in one pint of lukewarm water and the sponge. Make rather a stiff dough and knead well for fifteen or twenty minutes, then make into loaves which will about half fill the pans, and set in a warm place to rise until it fills the pan. Bake in a tolerably hot oven about forty or fifty minutes.—*Mrs. Wm. Martin.*

SALT RISING BREAD.

Two good-sized raw potatoes, pared and sliced, one teaspoon salt, two tablespoons corn meal, mix at noon with one quart boiling water; let stand until foamy, then pour off water and thicken with warm flour; let stand in pan of warm water until light. When ready to mix, use warm flour and add one tablespoon lard, two tablespoons sugar. Mix very soft, put into pans, let rise until light and bake thirty minutes.—*Mrs. Batson.*

SALT RISING BREAD.

Into a quart tin, put one pint warm water, one tablespoon meal, one teaspoon sugar, one-half teaspoon salt. Flour to make stiff. Put tin in kettle of warm water, covering tin and kettle; when light take one-half pint of potato water, scald flour, adding two large potatoes, mashed, lard size of an egg. Mix, let rise, and mold into loaves and let rise and bake.—*Mrs. Wm. Tibial.*

EASY RAISIN BREAD.

One yeast cake dissolved in cold water, one quart warm water, with one teaspoon of lard, one cup of sugar, one cup of raisins, one teaspoon of salt and two beaten eggs; stir in flour, all you can by stirring, don't knead. Do this at noon; at night run a knife around the sides and through the dough several times. In the morning flour the hands and pinch out enough for each loaf; put in separate pans. let rise and bake. This makes four loaves. Splendid.—*Mrs. A. L. Patterson.*

MILK BREAD.

One cake Fleischmann's Yeast, one quart milk, scalded and cooled, two tablespoonfuls sugar, three quarts sifted flour, two tablespoonfuls lard or butter, melted, one tablespoonful salt. Dissolve yeast and sugar in lukewarm milk, add one and one-half quarts of sifted flour. Beat until smooth. Cover and set to rise in warm place, free from draft, about one and one-half hours. When light, add lard or butter, remainder of flour, or enough to make dough that can be handled, and salt. Knead until smooth and elastic. Place in well-greased bowl. Cover, let rise again until double in bulk, about two hours. Mold into loaves. Place in well-greased bread pans, filling them half full. Cover and let rise again until double in bulk, about one hour. Bake forty to fifty minutes. This makes three one and one-half pound loaves.

WHITE BREAD.

(Quick Method.)

One cake Fleischmann's Yeast, one quart lukewarm water, two tablespoonfuls sugar, two tablespoonfuls lard or butter, melted, three quarts sifted flour, one tablespoonful salt. Dissolve yeast and sugar in lukewarm water. Do not allow it to stand more than ten minutes. Add lard or butter, and half the flour. Beat until smooth, then add balance of the flour, or enough to make dough that can be handled, and the salt. Knead until smooth and elastic. Place in greased bowl, cover and set aside in a moderately warm place, free from draft, until light—about two hours. Mold into loaves. Place in well-

greased bread pans, filling them half full. Cover and let rise one hour, or until double in bulk. Bake forty to fifty minutes.

NOTE.—Two cakes of yeast may be used in this recipe with advantage to the bread and a saving of time.

HOT CROSS BUNS.

One cake Fleischmann's Yeast, one cup milk, scalded and cooled, one tablespoonful sugar, three and one-fourth cups sifted flour, one-fourth cup butter, one-third cup sugar, one egg, one-fourth cup raisins or currants, one-fourth teaspoonful salt. Dissolve yeast and one tablespoonful sugar in lukewarm milk. Add one and one-half cups flour, to make sponge. Beat until smooth, cover and let rise until light, in warm place, free from draft, about one hour. Add butter and sugar creamed, egg well-beaten, raisins or currants, which have been floured, rest of flour, or enough to make a moderately soft dough, and salt. Turn on board, knead lightly, place in greased bowl. Cover and set aside in warm place, until double in bulk, which should be in about two hours. Shape with hands into medium-sized round buns, place in well-greased, shallow pans about two inches apart. Cover and let rise again, about one hour, or until light. Glaze with egg diluted with water. With sharp knife cut a cross on top of each. Bake twenty minutes. Just before removing from oven, brush with sugar moistened with water. While hot, fill cross with plain frosting.

PARKER HOUSE ROLLS.

One cake Fleischmann's Yeast, one pint milk, scalded and cooled, two tablespoonfuls sugar, four tablespoonfuls lard or butter, melted, three pints sifted flour, one teaspoonful salt. Dissolve yeast and sugar in lukewarm milk, add lard or butter and one and one-half pints of flour. Beat until perfectly smooth. Cover and let rise in a warm place one hour, or until light. Then add remainder of flour, or enough to make a dough, and the salt. Knead well. Place in greased bowl. Cover and let rise in a warm place for about one and one-half hours, or until double in bulk. Roll out one-fourth inch thick. Brush over lightly with butter, cut with two-inch biscuit cutter, crease through center heavily with dull edge of knife, and fold over in pocket book shape. Place in well-greased, shallow pans, one inch apart. Cover and let rise until light, about three-quarters of an hour. Bake ten minutes in hot oven.

WALNUT BREAD.

One egg, two cups milk, four cups flour, four teaspoons (not heaping) Royal Baking Powder, two teaspoons salt, one cup English walnuts, one-half cup sugar. Pour into pan and let stand twenty minutes. Bake one hour.—*Mrs. W. E. Brown.*

NUT BREAD.

One well beaten egg, three-fourths cup granulated sugar, beaten well together, three-fourths cup sweet milk, with two heaping teaspoons Royal Baking Powder; two cups sifted flour, one heaping cup chopped nuts. Bake in a moderate oven for one hour.—*Mrs. I. N. Price, Little Rock, Ark.*

NUT BREAD.

One egg, two cups of milk, four cups of flour, four teaspoons of Royal Baking Powder, one teaspoon of salt, one-half cup of sugar, one cup of chopped nuts. Let stand twenty minutes and bake forty-five minutes.—*Mrs. H. C. Mitchell.*

NUT BREAD.

One pint of milk, one-third cup of molasses, two and three-fourths cups of white flour, three and three-fourths cups of entire wheat flour, one cup of nuts, one cake of yeast, one and one-half teaspoons of salt, scald milk, add yeast softened in one-fourth cup of lukewarm water; add flour and knead. Let rise until double its bulk. Add nuts broken in small pieces. Shape into loaves and bake in fifty minutes.—*Mrs. H. C. Mitchell.*

NUT BREAD.

(Fine).

Mix together two cups graham flour, one cup white flour, one-half teaspoon salt, one tablespoon brown sugar, one-half cup broken nut meats, one-half cup raisins, cut in small pieces. When well mixed, add two tablespoons molasses, one teaspoon soda, dissolved in one tablespoon hot water and one and one-half cups of sour milk. Bake three-fourths of an hour. Part dates can be used with raisins if desired.

NUT BREAD.

One egg, three-fourths cup sugar, one-half teaspoon salt, one and one-half cups milk, four cups flour, into which sift four teaspoons of Baking Powder, one and one-half cups chopped nuts. Set to raise one-half hour in warm place. Bake in slow oven.—*Mrs. S. H. Melrose.*

COFFEE CAKE.

One cup of sugar, piece of butter or lard, one egg, one cup of milk (warm), one cup of yeast, salt; enough flour to thicken.—*Minnie Shaw*

COFFEE CAKE.

Set sponge over night with one quart warm water, one-half yeast cake, one tablespoon salt. In the morning add one cup sugar, one egg, one teaspoon cinnamon, lard size of a walnut. Mix stiff and let rise. Roll out, put in pans, sprinkle with melted butter, sugar and cinnamon. When light, bake.—*Mrs. Fred Schoeneman.*

BROWN BREAD.

Two-thirds cup Orleans molasses, one cup sweet milk, one cup sour milk, three teaspoons soda (or soda and Baking Powder), one cup flour, one cup corn meal, one cup Graham flour and pinch of salt. Steam three hours.

GRAHAM BREAD.

One and one-half cups bread flour (sifted), one and one-half cups of Graham flour (not sifted). Put into these a pinch of salt, then add one-half of a cup of white granulated sugar, or two-thirds cup of molasses, and one and one-half cups of sour milk, in which one teaspoon of soda has been dissolved. Bake one and one-half hours in slow oven.—*Mrs. H. L. Ronalds.*

CINNAMON ROLLS.

Rub one tablespoon of lard into two quarts of flour. Moisten one cake of dry yeast. Scald one pint of milk, and when cool, but not cold, add to the flour. Beat well, add one teaspoon of salt, one-half cup of sugar and the softened yeast. Let rise. At second kneading, roll thin, spread with melted butter, brown sugar, cinnamon, currants and finely shaved citron. Roll and cut off pieces an inch thick. Stand these on end, allow to rise and bake.

CINNAMON ROLLS.

One pint milk (or water), one cake compressed yeast, one tablespoon sugar, one tablespoon butter (or lard), one and one-half pints sifted GOLD MEDAL FLOUR. Dissolve yeast and sugar in the milk. Work the butter into the sifted flour, then add to the liquid and mix well. Cover with a bread towel and allow to stand until very light; about two or three hours, according to the temperature. Work down gently and allow to rise again from one-half to three-quarter hours. Dust the board with flour and roll out the dough ten inches wide and one-fourth inch thick. Spread over the dough butter, brown sugar, cinnamon and currants, using these freely. Roll up similar to a jelly roll and cut into pieces one and one-half inches long and set on end in pans. Prepare the pans by spreading over the bottom both

butter and brown sugar about one-fourth inches deep. Allow to rise and bake as you would rolls. When taken out of the oven turn upside down on a paper and allow to stand a minute before removing from the pan.

**PRUNTY AND HELM'S.
USE GOLD MEDAL FLOUR.**

BISCUIT.

Sift two cups Bowman's Royal flour in bowl. Place in center piece of lard or butter size of egg. On top of this put two teaspoons Royal Baking Powder. Mix while gradually pouring sweet milk on lard and baking powder, to consistency for rolling and cutting out. Bake in hot oven.—*Mrs. George Mathews.*

BISCUIT FOR TWO.

One cup flour, one teaspoon Royal Baking Powder, one-half teaspoon salt (little sugar if desired), lard size of a walnut. Mix well; add milk enough to make stick together; put on board and pat with hand until one-half inch thick. Cut out and bake in hot oven.—*Mrs. Chas. Emmerson.*

POTATO SPLIT BISCUIT.

Bake two large potatoes; while hot wash through a strainer into a stone jar. Into the hot potatoes stir a cupful of lard and butter mixed, salt and two well beaten eggs. Add to this a cupful of milk in which has been dissolved one-half cake of compressed yeast and a tablespoon of sugar; stir in one quart of sifted flour. Mix this at eight o'clock in the morning, cover and leave anywhere in the kitchen in winter. At eleven o'clock add to the dough one pint of sifted flour, set away for a second using, at four o'clock turn out on the biscuit board and with just sufficient flour to handle it, roll out and cut with biscuit cutter, placing in a baking pan, one on top of the other, with a little butter between. Cover with towel and let rise two hours. Bake in quick oven for six o'clock dinner.—*Mrs. Amaryn Gilbert.*

BISCUIT.

One quart of flour, after sifted, two heaping teaspoons Royal Baking Powder, one-half teaspoon salt, sift all together; add lump of lard the size of an egg, and work together thoroughly, then add sweet milk to make a soft dough; beat well and add just enough flour to roll. Bake in a moderate oven.—*Nancy Huebner.*

SOUTHERN BEATEN BISCUIT.

Four cups flour, one heaping iron spoon of lard, one teaspoon salt, enough water and milk mixed for stiff dough. Use three cups of flour at first, work the fourth cup in gradually, work and beat until it blisters good; take very small piece and work in hand until round, flatten out the size of a biscuit; prick with fork and bake in moderate oven until a nice brown.—*Mrs. H. L. Ronalds.*

BRAN GEMS.

Bran one pint, flour one pint, molasses one large teaspoon, soda one small teaspoon, salt; milk to mix moderately stiff. Drop in gem tins and bake in quick oven. Add nuts or raisins chopped fine, if desired.—*Florence Melrose.*

GRAHAM GEMS.

Mix together two teacupfuls of sour milk, two tablespoons brown sugar, one large teaspoon salt, and the same of salt. Mix into a stiff batter with Graham flour. Have gem irons hot and bake twenty minutes in hot oven.—*Carro Melrose.*

GRAHAM GEMS.

Two tablespoons sugar, two tablespoons butter or fresh lard, one teaspoon salt, one cup sweet milk, one egg, well beaten, two cups flour (one-third white flour and two-thirds Graham flour) and one heaping teaspoon Baking Powder.—*Ida Butler.*

TEA GEMS.

One cup sugar, one egg, one-half cup sweet milk, two cups flour, one-third cup butter, one teaspoon Royal Baking Powder, flavor with lemon. Bake in gem pans.—*Carro Melrose.*

RICE MUFFINS.

One cup of boiled rice, one cup of sweet milk, two eggs, well beaten, five tablespoons of melted butter, one-half teaspoon of salt, one tablespoon of sugar, three teaspoons Baking Powder, and one and one-half cups of flour. Mix into a soft batter which will drop from a spoon. Stir after all the ingredients are in, lightly, but thoroughly and drop the batter into hot buttered muffin rings.—*Alleen Wilson.*

GRAHAM MUFFINS.

One egg, one-fourth cup sugar, one cup sour milk, one and one-half cups Graham flour, half sifted, one cup white flour, one-half teaspoon soda, butter size of walnut, and a little salt.—*Mrs. Batson.*

MUFFINS.

One tablespoon butter, one of sugar, one egg, one teaspoon of salt, four cups of sifted flour (Graham may be used if desired). Four rounding teaspoons of Royal Baking Powder, two cups of milk. Have muffin pans very hot and well greased. Bake in quick oven. This makes twenty-five muffins.

CORN MUFFINS.

One cup corn meal, one-half teaspoon salt, one-half cup flour, one egg, one and one-half spoonfuls Royal Baking Powder, one tablespoon sugar, one tablespoon melted butter, one and one-half cups sweet milk. Beat the egg until light, add milk, butter and sugar. Sift flour, meal, Baking Powder and salt; stir into milk and egg. This makes six nice muffins.—*Mrs. Amaryn Gilbert.*

GERMAN PANCAKES.

Take five eggs, separating the yolks. Beat yolks until very light, add three tablespoons flour, stirring well. Beat whites, adding as much salt as the tip of a knife will hold. Add one-half cup of milk to the flour and yolks, lastly stir in whites. Have griddle hot, pour on enough batter to nearly cover the griddle. When done, sprinkle with powdered sugar, squeezing lemon juice over the sugar. This will make five large pancakes. Serve individually.—*Mrs. Lou Ronalds.*

BUCKWHEAT CAKES.

One cake Fleischmann's Yeast, two cups lukewarm water, one cup milk, scalded and cooled, two tablespoonfuls light brown sugar, two cups buckwheat flour, one cup sifted white flour, one and one-half teaspoonfuls salt. Dissolve yeast and sugar in lukewarm liquid, add buckwheat and white flour gradually, and salt. Beat until smooth. Cover and set aside in warm place, free from draft, to rise, about one hour. When light, stir well and bake on hot griddle.

If wanted for over night, use one-fourth cake of yeast and an extra half teaspoonful of salt. Cover and keep in a cool place.

IN all receipts in this book calling for baking powder use "Royal." Better and finer food will be the result, and you will safeguard it against alum.

In receipts calling for one teaspoonful of soda and two of cream of tartar, use two spoonfuls of Royal, and leave the cream of tartar and soda out. You get the better food and save much trouble and guess work.

Look out for alum baking powders. Do not permit them to come into your house under any consideration. They add an injurious substance to your food, destroying in part its digestibility. All doctors will tell you this, and it is unquestionable. The use of alum in whiskey is absolutely prohibited; why not equally protect the food of our women and children?

Alum baking powders may be known by their price. Baking powders at a cent an ounce or ten or twenty-five cents a pound are made from alum. Avoid them. Use no baking powder unless the label shows it is made from cream of tartar.

Cakes

*"It is written"—in the Scriptures—
"That man liveth not by bread alone."
Now it is ordained that cake is a fair coadjutor, but—
Give not the child too much cake,
As it may give it the stomach ache.*

CAKE MAKING.

General Rules.

Sift flour, measure, sift again with baking powder.
Have your butter soft, cream alone.
Use fine granulated sugar and sift.
Too much butter makes the cake coarse and heavy.
Loaf cake must be a little stiffer than layer.
Use Royal Baking Powder.

PORK CAKE.

One pound fresh ground pork (fat), one pint boiling coffee, three and one-half cups brown sugar, one tablespoonful allspice, one tablespoonful cinnamon, one tablespoonful cloves, one tablespoonful soda, six cups flour, with tablespoon of Royal Baking Powder, one pound seedless raisins, one pound currants, ten cents worth of citron, one cup nut kernels. Roll fruit in one cup of flour. Pour the boiling coffee on the pork, then add the sugar, and spices, next the soda, dissolved in a tablespoon of hot water, then flour into which the baking powder has been sifted. Lastly add the fruit. Bake slowly.—*Mrs. J. G. Harmon.*

FRUIT CAKE.

One pound butter, one and one-half pounds brown sugar, one and one-half pounds flour, two pounds raisins, two pounds currants, one-half pound citron, one cup molasses, nine whole eggs, whites and yolks, beaten separately, one cup sour milk, one heaping teaspoonful of soda, dissolved in a little warm water, then add to the milk, one tablespoon lemon extract, one teacup strong cold coffee, one tablespoon cinnamon, two teaspoons nutmeg, two teaspoons allspice, two teaspoons cloves, two teaspoons ginger, soda and milk added lastly. Bake four hours.—*Mrs. Chester Melrose.*

FRUIT CAKE.

Three pounds dry flour, one pound butter, one pound sugar, three pounds seeded raisins, two pounds currants, three-fourths pound blanched almonds, one pound citron, one dozen eggs, one tablespoon of allspice, one teaspoon of cloves, two tablespoons cinnamon, two nutmegs, one wineglass of lemon juice, one wineglass of grape juice, one coffee-cup of molasses, with the spices in it; steep gently twenty or thirty minutes, not boiling hot; beat the eggs very light, put the fruit in last, stirring it gradually, also a teaspoon of soda dissolved in a tablespoon of water. The fruit should be well floured; if necessary add flour after the fruit is in; butter a sheet of paper and lay it in the pan. Lay in some slices of citron, then a layer of the mixture, then layer of the citron until the pan is nearly full. Bake three or four hours, according to the thickness of the loaves, in a tolerably hot oven and with steady heat. Let it cool in the oven gradually. Ice when cold. It improves this cake very much to add three teaspoons of Royal Baking Powder.—*Mrs. Sam Blair.*

EGGLESS FRUIT CAKE.

One pound chopped salt pork, one pound Sultana raisins, one pound currants, one pound English walnuts, one pint hot water, two cups sugar, one cup molasses, one teaspoon cinnamon, one teaspoon allspice, one teaspoon soda, one-half teaspoon baking powder.

Pour hot water over pork and let stand till nearly cold, add soda, molasses, sugar, fruit, nuts, spices, Royal Baking Powder, and enough flour to make it very stiff. Bake for one and one-half hours in moderate oven.

PLAIN FRUIT CAKE.

One cupful of sour cream, one cupful of brown sugar, one-half cupful of molasses, three cupfuls of flour, one cupful of raisins, one cupful of chopped walnuts, spice to taste, one teaspoonful of soda in tablespoonful of hot water, one-half teaspoonful of salt, and one egg.—*Mrs. T. H. Enderson.*

PORK CAKE.

One full pound of salt pork chopped fine or ground. Pour over this one pint of boiling water. To this add two cups brown sugar, one cup molasses, one teaspoon soda, two teaspoons cinnamon, one-half teaspoon ground cloves, one-half teaspoon allspice, one nutmeg, one cup of chopped raisins, six cups of flour. Bake in ordinary bread pans in slow oven, one hour.—*Dr. J. D. Merrill.*

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CHOCOLATE NUT CAKE.

One pound of English walnuts, reserve forty-two unbroken halves, and chop fine the remainder. Beat to a cream one cup of granulated sugar and one-half cup of butter. Add two eggs (one at a time), and beat well. Stir in alternately one-half cup milk, one and one-half cups flour; adding one teaspoon Royal Baking Powder to the last half cup of flour. Bake in two layers. Butter a granite kettle, add two ounces of grated chocolate, three-fourths cup of light brown sugar and one-half cup of milk. Cook to the soft ball stage, add small piece of butter; remove from the fire and flavor with vanilla. To one-third of this add the chopped nut meats; stir until cool enough to spread between the layers. Cover top and sides, and on top arrange unbroken nut meats. Keep icing soft by placing pan in hot water.

DEVIL'S FOOD.

First Part.—One cup sugar, one-half cup sour milk; one-half cup butter, one teaspoon soda, two and one-half cups flour, one teaspoon vanilla, two eggs.

Second Part.—Two-thirds cup sugar, one-half cup sweet milk, one cup chocolate, yolks of two eggs, saving the whites for icing. Cook this part and stir when cool in the first part.—*Mrs. Wm. Seil.*

CHOCOLATE CREAM CAKE.

Cream.—Three-fourths cup grated chocolate (two squares Baker's Chocolate), one-half cup sweet milk, two-thirds cup dark brown sugar, and the yolk of one egg. Boil together until like custard and set away to cool.

Cake.—One cup dark brown sugar, one-half cup butter, two cups sifted flour, one-half cup sweet milk, two eggs, and flavor with vanilla. Beat the cake until light and then add the cream, then add one teaspoonful soda dissolved in a little warm water.

Icing.—Take the juice of one lemon and stiffen to the proper consistency with powdered sugar.—*Mary Melrose.*

DEVIL'S FOOD.

Two cups of granulated sugar, one-half cup of butter, one-half cup of grated chocolate dissolved in one-half cup of hot coffee, one-half cup of sour milk with level teaspoonful of soda, dissolved in it. Three eggs beaten separately, three cups of flour.—*Mrs. Fred Kivett.*

COFFEE CAKE.

Two eggs, two cups brown sugar, one-half cup butter, one-half cup sour milk, one-half cup strong coffee, three cups flour, scant; one tea-

spoon soda, one teaspoon Royal Baking Powder, one teaspoon cinnamon, one-half teaspoon cloves, one-half teaspoon spice, one teaspoon chocolate.—*Mrs. S. A. Blood.*

CHOCOLATE CAKE.

Cream one-half cup butter and one and one-half cups sugar. To this add the yolks of three eggs, three tablespoons of cocoa, one cup of water, two cups of flour. Then add the whites of three eggs which have been beaten for ten minutes. Flavor with vanilla, and mix in two teaspoons of Royal Baking Powder just before placing in oven. Two squares of chocolate may be used instead of the cocoa if preferred.

Filling.—One cup water, one-half cup sugar, two teaspoons cornstarch, two teaspoons cocoa. Flavor with vanilla. Cook and put between the layers, and ice the cake with plain white icing.—*Mary Melrose.*

A RHYMING RECIPE.

If fruit cake good you wish to make,
The rule below you safely take;
And following the same with care—
You may with confidence compare
With any that your friends may make.
Now for the formula of the cake:
One cup of butter scant you take,
In a good-sized dish the cake to make;
One pint of sugar brown and sweet,
Four eggs now add, be sure to beat;
One whole nutmeg after you grate,
One tablespoonful of cassia take,
Also of cloves three-fourths the same,
Now one cup of sour milk I must name,
Four cups of flour, sift several times;
This stiffens all and well combines;
Of currants and raisins take
One pound of each to make this cake;
One-quarter pound of citron sliced
Like shavings—thin and fine as dice,
The fruit add last, well floured white,
And then the cake will be all right.
A dessert spoon of soda add dry;
Remember not to heap it high.
Do not neglect to beat all well,
For in the eating this will tell,
And now I'm sure you know your lesson,
But, I will add, eat with discretion.—*G. J. Partelow.*

CHOCOLATE FUDGE CAKE.

One cup of sugar, one-half cup of butter, two eggs, one-half cup of milk, one and one-half teaspoons of Royal Baking Powder, two squares of unsweetened chocolate, one-half teaspoon vanilla. Bake in two layers.

Filling.—One and one-half cups of sugar, one-half cup of milk, two tablespoons butter. Make like fudge and spread between the layers, but do not ice top of cake.—

WHITE AND BROWN RIBBON CAKE.

White and Brown.—Two cups of granulated sugar, three-fourths cup of butter, whites of six eggs, one cup of sweet milk, three and one-half cups of flour, two heaping teaspoonfuls of Royal Baking Powder, mix sugar and butter together, then add eggs well beaten, then milk and last the flour with baking powder, sifted several times in it, then take one-third of this mixture, and add enough cocoa to make dark as desired, flavor dark part with vanilla and light part with lemon. Bake in two square pans, putting light part on the bottom of pan and dark on the top.—*Mrs. Fred Kivett.*

MARSHMALLOW CAKE.

Cake Part.—One cup of butter, two cups of sugar, one cup sweet milk, three cups flour, whites of five eggs, two teaspoons of Royal Baking Powder. Flavor with vanilla. Bake in two good sized cake pans.

Marshmallow Part.—Two tablespoons gelatin, dissolved in four tablespoons of boiling water. Let stand a few moments then add two cups pulverized sugar. Beat thirty minutes or until quite stiff. Flavor with vanilla and pour in buttered cake tin to mold. Use tin like cake is baked in.

Better make marshmallow day before, so it will be firm. When putting cake together, cake part must be cool. Use marshmallow for middle layer and frost as if it were cake.

Frosting Part.—Two cups granulated sugar, a little water; boil till it threads. Pour on the well-beaten whites of two eggs. Flavor with vanilla and color with fruit coloring if desired.—*Mary Crawford.*

ANGEL FILLED CAKES.

Whites of nine eggs, one and one-fourth cups granulated sugar, one cup flour, one-half teaspoon cream tartar, pinch of salt added to eggs before whipping. Flavor to taste, bake fifteen minutes. With fork remove center of cake and fill with following: One cup rich cream, beaten stiff, dissolve one tablespoon gelatin in a little water, one-half cup sugar, one teaspoon vanilla, chopped nuts may be added if desired. Will make fifteen cakes, in two and one-half inch rings.—*Mrs. John Harris.*

LADY BALTIMORE CAKE.

Work one cup of butter until very creamy, using a wooden cake spoon. Add gradually while stirring and beating constantly, two cups of fine granulated sugar. Then add one cup of milk alternately with three and one-half cups of pastry flour mixed and sifted with two teaspoons of Royal Baking Powder. Add one teaspoon vanilla and fold in the whites of six eggs beaten until stiff and dry. Bake in three layers and put between and on top fruit and nut filling. The juice of one lemon may be added to mixture of butter and sugar and milk after they are creamed together before flour is added.

Fruit and Nut Filling.—Three cups of granulated sugar, add one cup boiling water. Bring to boiling point and let boil until syrup will thread when dropped from top of spoon. Pour gradually onto the beaten whites of three eggs and beat until nearly of the right consistency to spread. Add one cup of raisins seeded and one cup of chopped pecan nut meats and five figs cut in strips, soak figs in warm water, then dry and cut, continue beating until right to spread.—*Mrs. Mathews.*

ANGEL FOOD.

Whites of twelve eggs, beaten stiff, one cup of flour, one and one-third cups of sugar, sift both five or six times. When the eggs are almost beaten enough, put in a level spoonful cream of tartar. Beat five or ten minutes. Bake about one hour.—*Mrs. Arthur Baldwin.*

ANGEL FOOD CAKE.

The whites of ten eggs, a pinch of salt, when about half beaten add one level teaspoon of cream of tartar, sift one level cup of flour, one and one-fourth cups of sugar together several times and add to the eggs. Flavoring. Bake in an ungreased pan in a moderate oven from thirty-five to forty minutes or until it shrinks from pan.—*Mrs. Allen Epworth.*

ANGEL FOOD.

Whites of eleven eggs, one and one-fourth glass of sugar, one glass flour, one scant teaspoon cream tartar; sift sugar and flour five or six times. Whip eggs very stiff, add sugar and then flour with cream of tartar, sifted with it, and lastly one teaspoon vanilla.—*Mrs. Seil.*

ANGEL ROLLS.

Bake an angel food cake in a pan about twelve by six by three inches. Let cool, cut in slices as thin as possible, trim off brown edges. Spread each slice with icing, sprinkle with chopped nuts, roll it up,

stick through with a toothpick and stand on end. When all are done in this way, begin with the first ones and ice outside, rolling in chopped nuts. A drop of icing and half a nut make a nice finish for top of roll. When icing is set take out sticks.

WHITE CAKE.

Six whites of eggs, beaten well, one scant cup of butter, two cups of sugar, cream butter and sugar, one cup milk, three cups flour, after it is sifted, two teaspoons Royal Baking Powder; flavor to taste. Beat well and bake in layers, two or three, as you like.—*Mrs. Malcom Eastwood.*

MARGARET'S CAKE.

One and three-fourths cups of granulated sugar, three-fourths cup of butter, one cup of sweet milk, three cups of flour after sifted, two slightly heaping teaspoonfuls of Royal Baking Powder, whites of eight eggs, one teaspoonful each of lemon and vanilla.—*Minnie Shaw.*

WHITE CAKE.

One cup butter, two of sugar, one of sweet milk, three of flour, whites of five eggs, two teaspoons Royal Baking Powder. (Makes a nice layer cake).—*Mrs. Chester Melrose.*

LEMON CAKE FILLING.

One whole egg, one cup sugar, grated rind and juice of one lemon, one tablespoon of butter, cook in double boiler until thick.—*Mrs. W. H. Robinson.*

WHITE CAKE WITH FILLING.

Whites of five eggs, beaten stiff, two cups sugar, one scant cup of butter; cream sugar and butter together, one cup new milk, three and one-half cups flour, sifted well with two teaspoons (Royal Baking Powder, and flavor to suit taste.

For Filling.—Take whites of two eggs; beat very stiff; then boil one cup of sugar in one-half cup of boiling water until it will thread, then pour over the beaten eggs and whip it into a smooth creamy puff; add to this one-half can of grated pineapple. After layers cool, spread the filling between the three layers.—*Mrs. Elmer A. Reese.*

ICE CREAM CAKE.

Two cups sugar, one cup butter, one cup water, one cup corn starch, two cups flour, whites of eight eggs, two teaspoons baking powder; flavor with almond.

BLACK CAKE.

Two cups brown sugar, one cup sweet milk, one cup butter, three cups flour, two eggs, one cup seeded raisins, one teaspoon soda, two of cinnamon, one of cloves and allspice and one nutmeg.

CRANBERRY CAKE.

Cream one-half cup butter and one and one-half cups sugar together; add four tablespoons of sour milk, one teaspoon soda and same of Royal Baking Powder, two cups of flour, one and one-half cups of cranberry jelly or jam, one teaspoon cinnamon, cloves, allspice and a whole nutmeg (ground). Bake in two layers, using a white filling. Put cranberries in last.—*Mrs. James Vincent.*

LEMON CAKE.

Three eggs (whites only); beat very stiff, one whole egg, one scant cup butter, creamed well into two cups of sugar, one cup milk, three and one-fourth cups flour, two teaspoons Royal Baking Powder sifted into flour well. Mix and bake in three layers. I always flavor with vanilla.

Filling for above Cake.—One grated rind of lemon with juice, one cup of sugar, butter size of an egg; cook in double boiler until like custard; let cool and spread on layers as deep as you like, or use all. If lemon is small, use two instead of one.

BRIDE'S CAKE.

Whites of twelve eggs, three cups of sugar, small cup of butter, one cup of sweet milk, four cups of flour, half cup of corn starch and two teaspoons Royal Baking Powder. Flavor with lemon or rose.

MRS. SHUMARD'S ANGEL FOOD.

Put a heaping tablespoon of cornstarch in bottom of horseshoe tumbler, then fill with flour, one and one-half scant glasses of sugar, one full teaspoon of cream of tartar; put all into sifter together and sift five times. Add to whites of eleven eggs, well beaten, one teaspoon vanilla. Bake from forty minutes to one hour. Do not open oven the first twenty minutes.

BELVIDERE CREAM CAKE.

One-half cup butter, one cup sugar, one-half cup sweet milk, one and three-fourths cups of flour, two eggs, one-half teaspoon soda and one teaspoon cream of tartar. For the cream take one cup milk, one-

fourth cup flour, one-half cup sugar, one egg, pinch of salt. Mix egg, flour and sugar with part of the milk and stir into the other part of the milk hot. Flavor.

SNOW CAKE.

One-half teacup butter, one cup sugar, one and one-half cup of flour, one-half cup of sweet milk, whites of four eggs, one teaspoon Royal Baking Powder. Delicious.

WHITE CAKE.

Two-thirds cup butter, two cups sugar, one cup milk and water, whites of seven eggs, three and one-half cups flour, three teaspoonfuls Royal Baking Powder. Beat hard for five minutes after it is mixed.

Icing.—Boil two cups sugar in one cup water till it threads, pour over beaten whites of two eggs.—*Mrs. J. B. Jolly.*

WHITE CAKE.

Three-fourths cup butter, two cups sugar, one cup sweet milk, one-half teaspoon vanilla, three rounding teaspoons Royal Baking Powder, three cups flour, whites of eight eggs. Cream butter and sugar until very light, then add the milk, sift flour and baking powder three times, and add alternately with whites of eggs which have been beaten very stiff. Add vanilla and bake in moderate oven.—*Elsie Crawford.*

MARBLE CAKE.

Dark Part.—One cup sugar, one-half cup butter, one-half cup sour milk, one-half teaspoon soda, yolks of four eggs, two and one-half cups flour, cinnamon, cloves and allspice.

White Part.—One and one-half cups sugar, one-half cup butter, one-half cup sweet milk, whites of four eggs, two and one-half cups flour, one heaping teaspoon Royal Baking Powder, vanilla flavoring.

CRUMB CAKE.

Rub one-half cupful butter into one cupful flour, to which has been added one cupful of sugar, a teaspoonful of cinnamon, one-fourth teaspoonful grated nutmeg, one-half teaspoonful salt, set aside one-half cupful of the mixture for top and bottom. To the remainder add one cupful flour, one-half cupful sour milk and a teaspoon of soda, bake in slow oven.—*Miss Lanterman.*

ONE EGG CAKE.

Two tablespoonfuls of butter, one cup sugar, one egg, two cups flour, three teaspoons Royal Baking Powder, one large cup of milk.

Mix butter to a cream. Add sugar and egg (unbeaten). Beat mixture well. Next add flour and baking powder, stir in milk and beat all together.—*Mrs. A. L. Patterson.*

EGGLESS CAKE.

One cup each of sugar, sour milk and raisins, two cups of flour, one-half cup of butter, one teaspoon cinnamon, one-fourth teaspoon cloves, one-half grated nutmeg, cream butter and sugar, add raisins, spices, milk and flour into which one level teaspoon of soda has been sifted.—*Flora Reese.*

STRAWBERRY SHORT CAKE.

One-half cup butter, creamed, one cup sugar, one egg beaten light, one cup milk, two cups of flour, one and one-half teaspoons Royal Baking Powder, mixed in order given.

Icing.—Three cups of sugar, three-fourths cup of cold water, let stand until dissolved. Boil slowly until it threads from spoon. Then beat stiff the whites of three eggs and pour mixture into whites, stirring all the time, until well mixed.—*Chloe Melrose.*

JAM CAKE.

Two cups brown sugar, one cup of butter or lard, one and one-half cups sweet milk, two eggs, one cup jam, one tablespoon chocolate, one teaspoon cinnamon, two teaspoons Royal Baking Powder, three cups sifted flour. Can be either layer or loaf.—*Mrs. Dozier.*

GLENDALÉ CHOCOLATE CAKE.

One small cup butter, two cups coffee A sugar, one-half cup sweet milk, two cups flour, one cake sweet chocolate, grated, four eggs (both yolks and whites), one teaspoon Royal Baking Powder. Flavor with lemon. Bake in two layers.

Filling.—Three cups coffee A sugar, one cup of water, boil until brittle, or hairs, then pour over whites of three well beaten eggs, and stir until cold.—*Mary Melrose.*

DEVIL'S FOOD.

Two eggs, one cup sugar, one-half cup butter, two cups flour, one-half cup sour milk and one teaspoon soda. Cook until begins to thicken, two-thirds cup L. B. sugar, one-half cup sweet milk, two-thirds cup chocolate, yolks of two eggs, and when cool stir in part one. Use the two whites for icing.—*Mrs. Seil.*

APPLE SAUCE CAKE.

One cup sugar, one-half cup butter, one cup sour apple sauce, one teaspoon of soda, dissolved and stirred into sauce. One level teaspoon cloves, one level teaspoon cinnamon, one-fourth teaspoon nutmeg, one-fourth teaspoon salt, one cup of raisins, two cups of flour.—*Mrs. W. H. Robinson.*

APPLE SAUCE CAKE.

Two cups sugar, two and one-half cups flour, three rounded tablespoons butter, one level teaspoon salt, two teaspoons cocoa, two teaspoons cinnamon, one teaspoon cloves, one cup raisins, two cups unsweetened apple sauce, stewed dry, two level teaspoons soda in sauce. Stir all together.—*Mrs. E. E. St. John.*

CHOCOLATE FRUIT CAKE.

One-half cup butter, one-half cup milk, one and one-half cups sugar, two cups flour (heaping tablespoon extra), two large teaspoons Royal Baking Powder, four eggs, four ounces chocolate, dissolved in five teaspoons of water, one cup fruit and one cup nuts.—*Mrs. Elmer Reese.*

MARBLE CAKE.

Light Part.—Whites of four eggs, one-half cup butter, one cup sugar, one-half cup milk, one and one-half cups flour, one teaspoon baking powder, and flavoring.

Dark Part.—Yolks of four eggs, one-half cup butter, one cup sorghum molasses, one-half cup milk, one and one-half cups flour, one teaspoon Royal Baking Powder, flavor with mixed spices.—*Besse Vincent.*

DEVIL'S FOOD CAKE.

Two cups of brown sugar, one-half cup butter, one teaspoon of soda, dissolved in one-half cup sour milk, three-fourths cup chocolate, grated and dissolved in one-half cup boiling water, three cups of flour and two eggs. Ice with chocolate or white icing.—*Mrs. Evert Adams.*

SIX MINUTE CAKE.

Break the whites of two eggs in a cup, fill to one-half with soft butter, fill to top with sweet milk. Sift together three times one cup sugar, one and one-half cups flour, one and one-half teaspoons of baking powder. Put all together and stir six minutes. Bake carefully.—*Mrs. W. H. Robinson.*

HICKORY NUT CAKE.

Two cups sugar, one-half cup butter, whites of five eggs, three cups flour, one cup milk, one cup nuts, three teaspoons Royal Baking Powder and cream butter and sugar, add milk, flour and baking powder and eggs well beaten; add nuts last. Bake in layers and put together with nuts and caramel.

COCOA NUT CREAM CAKE.

Two cups sugar, three-fourths cup butter, creamed, yolks of three eggs, one cup of milk, three cups flour, two teaspoons Royal Baking Powder, beaten whites of the eggs, one-half teaspoon vanilla.—*Mrs. Schoeneman.*

MOCHA CAKE.

Two eggs, beaten light; one cup sugar beaten slowly into the eggs. Put one teaspoon cream of tartar and one-half teaspoon soda into one-half cup flour. Sift together several times. Add one-half cup boiling milk, into which has been melted one tablespoonful of butter. Add a pinch of salt and flavoring.

Filling.—One-fourth cup butter, creamed with one heaping cupful of powdered sugar. Two teaspoons strong coffee, two teaspoons of cocoa. One teaspoon vanilla. Beat thoroughly and spread.—*Mrs. F. H. Enderson, Chicago.*

NUT CAKE.

A cup of butter, two of sugar, three of flour, one sweet milk, whites of seven and yolks of two eggs, a teaspoon soda, two of cream of tartar, one pint nut meats, rolled and sprinkled with flour. Beat the whites to a stiff froth.

PLUM CAKE.

One cup sugar, half cup butter, two and one-half cups flour, one cup raisins, one egg, one cup sour milk, one teaspoonful each soda, cinnamon, cloves, nutmeg, and extract of lemon.—*Mrs. A. D. Nash.*

SPONGE CAKE.

Four eggs, two cups sugar, three-fourths cup hot water, two cups flour, one teaspoon Royal Baking Powder. Cream yolks of eggs and sugar, gradually add water and flour, then whites of eggs, beaten stiff. Flavor with vanilla. Bake in moderate oven.—*Mrs. W. H. Robinson.*

ROLLED JELLY CAKE.

Three eggs, one cup of sugar, one cup of flour, one teaspoon Royal Baking Powder, if too thick, thin with a little sweet milk. Bake in dripping pan and spread with jelly and roll.—*Mrs. Fred Kivett.*

TWO EGG CAKE.

One and one-half cups of sugar, whites of two eggs, one-half cup butter, two teaspoons Royal Baking Powder, one cup of milk or water, one teaspoon of vanilla. Butter and sugar creamed together, whip eggs, put powder in flour, add milk, and enough flour to make stiff.

SCRIPTURE CAKE.

Kings, chapter IV, verse 22, four and a half cups; Judges, chapter V, verse 25, one cup; Judges, chapter IV, verse 19, one-half cup; Jeremiah, chapter VI, verse 20, two cups; Nahum, chapter III, verse 12, two cups; Numbers, chapter XVII, verse 8, two cups; First Samuel, chapter XXX, verse 12, two cups; First Samuel, chapter XIV, verse 25, two tablespoonfuls; Amos, chapter IV, verse 5, two teaspoonfuls; Jeremiah, chapter XVII, verse 11, six teaspoonfuls; a pinch of Leviticus, chapter 11, verse 13; season to taste with 11 Chronicles, chapter IX, verse 19.

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Cookies

*If 'twere done when 'tis done,
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FRUIT COOKIES.

One and one-half cups sugar, three eggs, one cup butter, one teaspoon soda, one teaspoon cinnamon, one teaspoon cloves, one cup of raisins, chopped fine and flour to make a stiff dough.—*Mrs. N. Lichner.*

ORANGE COOKIES.

Two cups granulated sugar, one cup sour milk, and one of butter or lard, one teaspoon soda, one-fourth teaspoon salt, one egg and the juice and grated rind of one orange. Stir the ingredients well together and add enough flour to make a soft dough. Cut and bake in a quick oven.—*Mary Crawford.*

COOKIES WITH RAISIN FILLING.

Beat to a cream one cup sugar, one-half cup shortening, add one-half cup sweet milk, one beaten egg, three and one-half cups flour, sifted with three teaspoons Royal Baking Powder.

For Filling.—Mix three-fourths cup sugar and one tablespoon flour, add one cup of chopped raisins; cook all together until thickened. Roll cookies very thin, put teaspoonful of raisins on each and another cookie on top.

WHITE HOUSE COOKIES.

One cup butter, one cup sugar, three eggs, two teaspoons Royal Baking Powder, two tablespoons cream, two teaspoons vanilla, and flour enough to roll. Reserve whites of eggs, beat until stiff and brush over dough and sprinkle sugar over before cutting.—*Mrs. J. M. Mitchell, Mt. Carmel, Ill.*

COCOANUT DAINTIES.

Beat whites of two eggs very light, add one-half cup granulated sugar, beating all the while, flavor to suit taste. Place about one teaspoonful on cracker, sprinkle with cocoanut, bake in moderate oven until browned slightly.—*Mrs. C. L. Naney.*

BROWN SUGAR COOKIES.

Two cups brown sugar, one cup butter, one cup sour milk, one teaspoon soda, one teaspoon Royal Baking Powder and flour to make stiff.—*Vera Johns.*

MOCK MACAROONS.

Four whole eggs, one and one-half cups granulated sugar. Stir this together and put on stove in pan of hot water until it steams when stirred, then remove and let cool a little, then add two teaspoons cinnamon, one-half level teaspoon cloves, a pinch of ginger, two cups chopped nuts, two cups flour, two teaspoons Royal Baking Powder. Drop with teaspoon in baking pan, not close, as they spread in baking.—*Mrs. Sam Helck.*

COOKIES.

One and one-half cups sugar, one-half cup lard, one-half cup butter, one-half cup sweet milk, one-half cup sour milk, one egg, two level teaspoons Royal Baking Powder, pinch of soda and lemon extract.—*Mrs. Evert Adams.*

ENGLISH COOKIES.

Two cups brown sugar, one cup butter and lard, one cup cold coffee, two eggs, one level teaspoon soda, one heaping teaspoon Royal Baking Powder, sifted in three cups flour, one teaspoon cinnamon, one teaspoon nutmeg and two cups seeded raisins.—*Miss Corrina Batson.*

OATMEAL COOKIES.

One-half cup butter, one cup sugar, two eggs (one more yolk is an improvement), four tablespoons sour milk, three-fourths teaspoon soda, two cups flour, one cup raisins, two cups dry rolled oats. Spread about three-fourths inch thick in large pan. When done cut in squares.

COCOANUT COOKIES.

One cup cocoanut, one cup sugar, one-third cup butter, one egg, three tablespoons milk, one and one-half teaspoons Royal Baking Powder, pinch of salt and enough flour to roll.—*Mrs. S. H. Melrose.*

ALMOND TARTE.

One pound almonds, grated; one pound sugar, twelve eggs, rind of lemon, pinch of salt, one-fourth teaspoon Royal Baking Powder. Beat one hour. Bake in slow oven one hour.—*Mrs. N. M.*

OATMEAL COOKIES.

Three-fourths cup butter, one cup sugar, two eggs, three-fourths cup sour milk, three-fourths teaspoon soda, one-half teaspoon salt, two cups flour, three cups flaked oatmeal, one cup raisins, chopped, and one-half cup nuts. Bake in moderate oven.—*Mrs. James Vincent.*

SHAVINGS.

Two eggs, two tablespoons of sugar, two tablespoons of cream, a little salt, flour to roll out as thin as noodles, cut them a half inch wide; twist into all kinds of shapes and fry in deep lard to a light brown, flavor with vanilla. Sprinkle with fine sugar as soon as they come out of lard.—*Mrs. N. M.*

ROCK COOKIES.

One and one-half cups light brown sugar, one cup melted butter, three eggs, well beaten separately, one teaspoon cinnamon, one teaspoon soda dissolved in hot water, one pinch salt, two and one-half cups flour, one pound chopped English walnuts, three-fourths pound chopped raisins. Drop off spoon and bake slowly.

HERMITS.

(Small Cakes Similar to Rocks.)

One cup of sour cream, two cups brown sugar, one cup chopped raisins, two-thirds cup butter, two beaten eggs, one teaspoon each, soda, cinnamon, cloves and nutmeg; flour to make as stiff as can be stirred. Drop by tablespoonfuls on well buttered pan, leaving plenty of room for them to spread.—*Mrs. T. H. Enderson, Chicago.*

ROCKS.

Three eggs, well beaten; one cup butter, one and one-half cups brown sugar, three-quarters pound raisins, one quarter pound English walnuts, in fine pieces, two cups flour, one teaspoon soda, dissolved in hot water. Drop teaspoonful on a buttered pan and bake slowly.—*Mrs. T. H. Enderson, Chicago.*

ROCKS.

One and one-half cups sugar, one cup butter, one and one-half cups raisins (chopped fine), three and one-half cups flour, one teaspoon cinnamon, one teaspoon soda, dissolved in little hot water, two tablespoons sweet milk, one pound walnuts (chopped). Turn dripping pan bottom side up, drop spoonful and bake. Something really nice.—*Besse Vincent.*

ROCKS.

Scant cup butter, one and one-half cups sugar, three eggs, not separated, one and one half cups raisins, one-half pound nuts, three cups flour, one-half teaspoon cinnamon, one-half teaspoon soda, dissolved in two tablespoons of water. Grease pans first time; drop off end of knife. Bake until a rich brown.—*Mrs. F. C. Naney.*

PECAN WAFERS.

Beat two eggs without separating, beat in one cup sifted brown sugar, one teaspoon vanilla and three level tablespoons flour sifted with one-fourth teaspoon each of salt and Royal Baking Powder. Lastly beat in a cup of pecan meats. Spread the mixture on buttered baking sheets, put whole nuts on top, bake in moderate oven five or ten minutes.—*Mrs. W. H. Robinson.*

GEM CAKES.

One cup sugar, two tablespoons butter, two eggs, four tablespoons grated chocolate, dissolved in two tablespoons of boiling water, one and one-half cups of flour, one heaping teaspoon Royal Baking Powder, pinch of salt, one-half cup of water. Bake in gem pans.

DAINTY CAKES.

Three tablespoons of thick cream, two tablespoons butter, one tablespoon lard, one-half teaspoon Royal Baking Powder, a few drops vanilla or lemon and flour enough to make quite stiff. Roll as thin as possible in sugar and cut in any desired shape.

FIG DROP CAKES.

Two eggs, two cups flour, one cup sugar, one cup chopped figs, one-half cup butter, one-fourth cup milk, three-fourths teaspoon vanilla; cream butter and sugar, add beaten yolks, which have been beaten for several minutes. Pour in milk, sift in flour and beat all smooth; add figs and vanilla, fold in the stiffly beaten whites and the Royal Baking Powder, two teaspoons; drop from teaspoon, leaving room to spread. Bake for eight minutes.

Alternate layers of chopped cabbage and cracker crumbs seasoned with salt, pepper and butter. Cover with sweet milk and bake.

OATMEAL CAKES.

One cup butter, or one-half cup lard and one-half cup butter, one cup sugar, one teaspoon cinnamon, one cup sour milk, one level teaspoon soda, one egg, one cup raisins and currants mixed, two cups

cracked oats, two cups flour. Drop on pans, size of a walnut, one inch apart. If sweet milk is used, use two teaspoons Royal Baking Powder. These have a nut flavor.—*Florence Melrose.*

OATMEAL WAFERS.

Twelve ounces light brown sugar, three-fourths cup lard and butter, two eggs, two cups sifted flour, one-half teaspoon salt, three-fourths teaspoon soda, one teaspoon cinnamon, one-half pound raisins, three and one-half cups oatmeal. Take silver fork and mix well together. Pat in cakes and bake as cookies. In a covered receptacle these will keep indefinitely.—*Mrs. A. S. Toops.*

COCOANUT BALLS.

One and one-half cups sugar, one-third cup boiling water, one-fourth pound shredded cocoanut, white of one egg and lemon flavoring. Boil water and sugar without stirring until the syrup threads; pour over the well beaten white of egg and beat until nearly stiff, flavor; mix with the cocoanut quickly and shape into balls.—*Besse Vincent.*

LEMON CRACKERS.

Two and one-half cups sugar, one cup lard, one pint sweet milk, two eggs, five cents worth oil of lemon and five cents worth baker's ammonia, dissolved in one-half cup warm water about one hour before mixing with flour very stiff. Pound one-half hour. Roll very thin; bake in hot oven.—*Mrs. A. L. Patterson.*

DOUGHNUTS.

One cup sugar, two eggs, two tablespoons of melted butter, one-half cup of sweet milk, two teaspoons of cream of tartar, one teaspoon of soda, pinch of salt, little nutmeg and cinnamon.—*Mrs. Byron Crawford.*

DOUGHNUTS.

One cup sugar, one cup milk, one cup potatoes, mashed; two and one-half teaspoons baking powder, spices and two tablespoons melted lard.

DOUGHNUTS.

Sift together one quart flour, two teaspoons Royal Baking Powder, one cup sugar, one egg, one tablespoon melted butter, one-third teaspoon salt, teaspoon lemon or vanilla, add sweet milk to make soft dough, roll, cut out and fry in hot fat, when cooked roll in sugar.—*Elsie Crawford.*

DOUGHNUTS.

Two eggs, one and one-half cups sugar, one cup sweet milk, one teaspoon butter, two teaspoons Royal Baking Powder, flavor with lemon or nutmeg.—*Mary Melrose.*

DOUGHNUTS.

One cup sugar, three eggs, one cup sour milk, pinch salt, teaspoon cinnamon, enough flour to make stiff dough, teaspoon soda. When done roll in sugar.—*Mrs. Dozier.*

DOUGHNUTS.

Boil and mash five medium-sized potatoes, one and one-half cups of sugar, two eggs, one scant cup of milk, three teaspoons of melted butter, four teaspoons baking powder, a pinch of salt and nutmeg. Fry in hot lard.—*Mrs. S. T. Spring.*

DOUGHNUTS.

One cup sugar, one cup sour milk, one egg, one teaspoon soda, one tablespoon butter, one pinch salt, nutmeg and cinnamon. Mix soft, add teaspoon vinegar to prevent them taking grease.—*Mrs. C. H. Wright.*

DOUGHNUTS.

Three large potatoes boiled and mashed with lump of butter size of an egg, beat until smooth, three eggs, beaten separately, one and one-half cups sugar, pinch of salt, nutmeg to taste, two teaspoons Royal Baking Powder, three cups of flour; stir in and add enough more to roll out. Fry in deep lard, smoking hot; drain on paper, roll in powdered sugar.—*Mrs. Mathews.*

SOFT GINGERBREAD.

One cup each of molasses, butter, sugar and sour cream or milk. One tablespoon each of soda and ginger, four cups flour. Cream the butter and sugar, add three lightly beaten eggs, then the other ingredients. Bake in a slow oven.

GOOD GINGERBREAD.

One cup sugar, one cup butter, one cup molasses, one cup sour milk, two and one-half cups flour, two teaspoons soda, two teaspoons ginger, one teaspoon cinnamon, one teaspoon allspice and four eggs.—*Mrs. Seil.*

GINGERBREAD.

One-half cup of brown sugar, one-half cup of lard, one cup of molasses, two eggs, two teaspoons of ginger, one teaspoon cinnamon, one cup boiling water, two level teaspoons of soda and two and one-half cups flour. Bake in moderate oven. Line bottom of pans with thin, greased paper to prevent burning and sticking. Put layers together with icing.—*Flora Evelyn Reese.*

SOFT GINGERBREAD WITH SOUR MILK.

One cup butter, one cup molasses, one cup sour milk, one cup sugar, two and one-half cups flour, before sifted, four eggs, one teaspoon cinnamon, one teaspoon ginger, two teaspoons soda. Make just as cake, cream butter and sugar, sift flour several times, etc. Bake in a deep pan. Leave in pan until cold.

SOFT GINGERBREAD.

Three cups flour, one-half cup milk, one-half cup lard, one and one-half cups molasses (New Orleans or sorghum), one teaspoon soda, two eggs, one tablespoon of ginger. Beat the yolks of eggs and the lard together, then add milk, soda and molasses; add ginger and flour. Beat the whites to a stiff froth, add them carefully. Bake in a moderate oven three-fourths of an hour.—*Mrs. Sam Blair.*

GINGERBREAD.

One cup sugar, one of butter, one of New Orleans molasses, one of sour milk, two eggs, one tablespoon ginger, one teaspoon cinnamon, and one of soda, dissolved in hot water. Take four or five cups of flour; don't make it too thick; stir the spices, sugar, butter and molasses together, keeping the mixture slightly warmed, then add the milk, then the eggs, beaten very light, then the soda and lastly the flour. Beat it long and well, and bake in large buttered pan. If you desire, add raisins or currants or both.—*Mrs. J. G. Harmon.*

GINGER SNAPS.

Five cups flour, one-half cup granulated sugar, one and one-half cups molasses, one-half cup of lard, two level teaspoons of soda, dissolved in one-eighth cup of hot water, one and one-half tablespoons ginger, two teaspoons cinnamon and one teaspoon cloves. Bake in hot oven.—*Mrs. Fred Kivett.*

Pies

BANANA PIE.

Make a custard as follows: Mix together the yolks of two eggs, beaten till light, and one tablespoon cornstarch. Add this to half a pint of boiling milk (or water) sweetened to taste; stir till cooked and let cool. Slice two medium-sized bananas, mix in the custard and place in a previously baked crust. Ice with the whites of the eggs.—*Mary Cadwell Barnett.*

GRAPE PIE.

Two cups seeded grapes, two cups sugar, yolks of four eggs, two tablespoons flour; cover with whites of four eggs. Make a rich crust, and don't roll too thin. This makes two pies.—*Mrs. Maud Johnson, Harrisburg, Ill.*

BANANA CREAM PIE.

Yolks of two eggs, one-half cup sugar, a small piece butter, one teaspoon cornstarch, one pint milk (put milk on to scald, add rest and cook until thick). Put layer of cream in crust, then layer of bananas, then cream, and frost with whites of two eggs.—*Mrs. E. C. Bradshaw, Albion, Ill.*

CREAM PIE.

Yolks of two eggs, one pint sweet milk, one-half cup sugar, one tablespoon flour, one teaspoon butter, and flavor with vanilla. Bake the shell first and then add the cream.—*Mary Melrose.*

RHUBARB MERINGUE PIE.

Mix together one and one-half cups sugar, two tablespoonfuls flour, and a pinch of salt. Add the slightly beaten yolks of two eggs and three cups of finely chopped rhubarb. Stir well, turn into a pie plate lined with rich paste, and bake in moderate oven. When done, beat the whites to a stiff froth with two tablespoons sugar, spread roughly over pie and brown slightly.—*Mrs. A. L. Patterson.*

GRAPE CUSTARD PIE.

Two eggs, saving white of one for top, one tablespoon flour, one tablespoon butter, one cup sugar, one cup grapes, whole or mashed. Beat eggs, flour, butter, and sugar together, then stir in the grapes.

COCOANUT PIE.

One cup grated cocoanut, two teaspoons flour. Mix with one cup milk or water, place on stove, stir until thickens, add one tablespoon butter, while warm. When cool, add a little salt, yolks of two eggs, one small cup of sugar, add the cocoanut, beating all together. Fill the crust and bake. Beat whites with three tablespoons powdered sugar, spread on the top, return to oven and brown slightly.—*Bertha Hardy.*

PUMPKIN PIE.

One or two eggs, one cup of old fashioned brown sugar, one cup of pumpkin, one teaspoon of cinnamon, one-half teaspoon of ginger, one-half teaspoon of salt, milk as thin as desired. Bake in moderate oven. When nearly done lift to the upper shelf to make rich brown.—*Mrs. B. F. Batson.*

CHOCOLATE PIE.

Two large tablespoons of Baker's chocolate or cocoa, one pint of water, yolks of two eggs, two tablespoons cornstarch, six tablespoons of sugar. Boil until thick. One teaspoon vanilla. Pour in a baked crust. Put beaten whites on top and brown.—*Mrs. A. L. Patterson.*

CHEESE CAKE PIE.

Three cups curd, one-half box currants, two cups sugar, five eggs, saving the whites of four for tops, two pints sweet milk, lump of butter size of an egg. Flavor with lemon. Enough for three pies.—*Mrs. C. H. Wright.*

BANANA PIE.

Bake the crust first: Slice two bananas in this crust, make a filling as follows, and pour over the bananas: Put one-half cup sugar in cup of boiling milk, yolks of two eggs, two tablespoons flour, mix to a paste, and put in the boiling milk. Let cook until it thickens. Use the whites for the top.—*Mrs. Addie Melrose.*

PATTIE SHELLS.

Two cups flour, one cup shortening (one-half butter and one-half lard), one cup water, mix and bake.

CREAM PIE.

A scant cup of sugar, yolks of two eggs, three tablespoons flour, three cups milk for two pies, teaspoonful butter. Bake crust first.—*Mrs. C. H. Wright.*

DELICIOUS LEMON PIE.

The juice and grated rind of one lemon, one cup sugar, the yolks of two eggs, three tablespoons flour, one cup milk. Line the plate with paste; pour in the custard, bake until done. Beat the whites of two eggs and add four tablespoons sugar; spread this over the pie and let it brown in the oven.

COCOANUT PIE.

Grate one cocoanut, add one pint milk, three eggs, one cup sugar and little salt. Add the cocoanut milk.

CREAM PIE.

Cake Part.—One-fourth cup water with three-fourths cup sugar; add the beaten yolk of one egg, one cup flour in which has been mixed one teaspoon Royal Baking Powder, add beaten white of egg, flavor with vanilla, or almond and bake in one tin.

Custard for Filling.—Put one scant pint of milk in double boiler, when warm add the beaten yolks of two eggs, one-half cup sugar, tablespoon butter and thicken with two tablespoons flour. When ready to remove from fire, pour the custard over the well-beaten whites of two eggs, flavor with vanilla. Split the cake part, when cold fill with custard, replace the upper half sprinkle top with powdered sugar. This is better the second day.

CHESS PIE.

Two eggs, one cup sugar, butter size of an egg, flavor with nutmeg. Enough for one pie.—*Mrs. Evert Adams.*

PUMPKIN PIE.

Two eggs, one cup milk, pumpkin enough to thicken, sweeten to taste and flavor with mixed spices.—*Mrs. Evert Adams.*

CREAM PUFFS.

One cup boiling water, one-half cup butter, one cup flour. Stir the butter and flour into the boiling water, set aside to cool, then add three whole eggs. Mix together well. Drop in greased pan about one tablespoonful for each puff. Bake in moderate oven from thirty to forty minutes.

Filling.—One egg, one cup sweet milk, one-half cup sugar. Cook and thicken with flour. Flavor to taste.—*Mrs. A. S. Toops.*

BUTTER SCOTCH PIE.

Two cups brown sugar, two tablespoons butter, let boil, one cup milk, one cup water, two tablespoons cornstarch, yolks of three eggs, beat all, cook until thick. Put whites on top and brown in oven. This makes two pies.

BUTTER SCOTCH PIE.

One cupful of brown sugar, three tablespoons of water, butter size of an egg. Yolks of two eggs, three tablespoons of flour, one cup of milk, flavor with vanilla. Cook until it thickens, so it will not burn. Beat the whites of the two eggs, sweeten and spread on pie and brown slightly.—*Alleen Wilson.*

AMBER PIE.

One cup jam (or any kind of fruit butter), one cup sour cream, one-half cup sugar, butter size of an egg, yolks of three eggs, teaspoon vanilla, tablespoon cornstarch, or flour. Boil until like jelly. Pour in baked crusts and put beaten whites on top and brown. Use apple butter instead of jam: one and one-half cups apple butter sweetened to taste and a little more flour or cornstarch. This makes three pies.—*Selected.*

BUTTER SCOTCH PIE.

Melt one heaping tablespoon of butter and one cup brown sugar together. Have ready one cup of milk, yolks of two eggs, one-half cup of flour, pinch of salt, beaten together; stir in butter and sugar and cook till thick; when cool pour into baked crust, cover top with meringue made with the whites of the two eggs.—*Mrs. W. G. Wheatcroft.*

CREAM PIE.

One pint milk, yolks of three eggs, three-fourths cup sugar, three tablespoons flour, one tablespoon butter, pinch salt; boil until it thickens, flavor and put into a crust already baked. Put the whites on top.—*Mrs. W. G. Wheatcroft.*

WHIPPED CREAM PIE.

Sweeten one teacup very thick cream; make as cold as possible without freezing. Flavor to taste. Beat until light and keep cool. Make moderately rich crust, prick well with fork to prevent blistering and bake. Spread on the cream with bits of jelly on top. This makes two pies.

VINEGAR PIE.

One cup of sugar, one egg, one tablespoon flour, a little nutmeg. Beat well. Add one cup of water and one tablespoon vinegar.

SWEET POTATO PIE.

Boil two good-sized potatoes until nearly done. Have pie tin lined with crust, slice over it the potatoes, and add bits of butter, half cup sugar; dust with ground cinnamon. Finish with upper crust. To be eaten hot.

CREAM PUFFS.

One-half cup melted butter, one cup hot water; boil together in double kettle. While boiling stir in cup flour, take off and let cool, then stir two eggs in, alternately, then drop in buttered tins. Bake in hot oven. Flavor to taste.

Filling.—Cook one cup milk, one egg and one-half cup sugar. Thicken with cornstarch or flour.—*Mrs. M. Eastwood.*

GREEN TOMATO MINCEMEAT.

Chop fine, four quarts green tomatoes, drain off juice, cover with cold water, boil thirty minutes, drain; par-boil three times. Add two pounds brown sugar, one pound raisins, one-half pound citron, one cup suet, one tablespoon salt, one-half cup strong vinegar. Mix and cook till thick. When cold, add one teaspoon each of cloves, cinnamon and nutmeg, to suit taste.

LEMON PIE.

Yolks of two eggs, two heaping tablespoons flour. Mix to a paste with cold water. then put on the stove and add about one-half pint boiling water. To this paste add one scant cup granulated sugar, juice and grated rind of one-half of a lemon, pinch of salt, small lump of butter. Mix all well together. Have pie pan lined with pastry, put mixture in while hot and bake in moderate oven. Beat the whites to a stiff froth and sweeten. When the pie is done, cover with frosting and brown. This makes one pie.—*Mrs. A. S. Toops.*

LEMON PIE.

Four eggs, juice of one and one-half lemons, one-half cup sugar, (a little more sugar, if you don't like it tart). Separate the whites and yolks, add sugar and lemon to the yolks; boil until thick, stir constantly. Whip whites to a stiff froth and pour and stir over mixture when done, then pour into crusts, which have been baked. Set in oven just long enough to brown. This makes one large pie.—*Mrs. T. H. Land.*

LEMON PIE.

One large lemon, one cup sugar, five eggs, (whites of three saved for tops,) two tablespoons flour wet in cold water, two cups boiling water. Enough for two pies.—*Mrs. Jolly.*

LEMON PIE.

Stir one tablespoon of cornstarch in a little cold water, add a cup of boiling water, let boil, then add seven tablespoons of sugar, the well beaten yolks of four eggs, the grated rind and juice of two lemons, put in crust and bake. Beat whites of four eggs, one heaping tablespoon of pulverized sugar to a stiff froth, put on top of pie and return to oven and bake a delicate brown.—*Mrs. G. D. Mathews.*

AMBER PIE.

One and one-half cups sugar, one and one-half cups sour milk, two tablespoons butter, two tablespoons flour, two teaspoons vinegar, one-fourth teaspoon cloves, one teaspoon cinnamon, yolks of four eggs, one teacup ground raisins. Then put meringue on top. This quantity makes two pies.—*Mrs. A. Blood.*

MOCK CHERRY PIE.

One cup cranberries, cut in two. Put in a bowl of cold water to wash out seeds. One tablespoon of flour, one-half cup seeded raisins, one cup sugar. Mix flour and sugar, remove berries, add one-half cup hot water, a little salt and one teaspoon of vanilla. Bake in two crusts.—*Mrs. W. H. Robinson.*

GREEN TOMATO MINCEMEAT.

Chop a peck of green tomatoes fine and drain an hour in a colander. Put them into a preserving kettle, with five pounds of brown sugar, two cups of boiled cider and half cup of vinegar. Cook until the tomatoes are done and clear. Then add two pounds of raisins, stoned and halved; two tablespoons of cinnamon, one each of allspice, cloves and nutmeg. Finally, stir in a dash of salt. Bring all to a boil; pour into small jars boiling hot, and seal. In the winter when you go to make your pies, add the liquor from sweet pickles or from any kind of preserved fruit. Chopped apples will improve it greatly.—*Mrs. Wm. Martin.*

RAISIN PIE.

One cup raisins, one cup sugar, two eggs, two tablespoons vinegar, one cup of sour cream, bake in two crusts for two pies.—*Mrs. Dozier.*

BOSTON CREAM PIE.

Take any good pastry and bake shells.

Filling for two pies: One pint sweet milk, two-thirds cup sugar, three tablespoons flour, pinch of salt, lump of butter the size of an egg and the well beaten yolks of three eggs. Cook well and add to shells and cover with the beaten whites.—*Mrs. Huebner.*

CREAM PIE.

Take two-thirds cup sugar, two eggs, a rounding tablespoon flour and beat all together until creamy. Melt a lump of butter the size of an egg, add and beat again. Add two-thirds pint of rich milk, flavor with lemon or vanilla and bake in one crust in a moderate oven.

PRUNE CUSTARD PIE.

Cook prunes without sugar until they leave the seed easily. Line a pie plate with rich pastry and put in a good thick layer of seeded prunes. Make a custard with one-half cup sugar, yolks of two eggs and one pint milk; pour over and bake until custard is set. Have the whites of eggs beaten stiff with one tablespoon sugar and one teaspoon vanilla extract. Spread on pie and put back in oven to brown.—*Mrs. Sam Helck.*

SOUR CREAM PIE.

One cup of brown sugar, yolks of two eggs, one tablespoon flour, one tablespoon butter, one teaspoon vanilla, one cup sour cream. Bake in slow oven. When baked take beaten whites of two eggs, one tablespoon of sugar. Spread on top, put back in oven and brown.—*Bertrude Potter, Harrisburg, Illinois.*

COCOANUT PIE.

Bake two shells in deep pie pan, and fill with following mixture: Two cups milk, three-fourths cup sugar, one box cocoanut. Let come to a boil and add two tablespoons (heaping) flour and enough water to make thin batter. Add this to milk, sugar and cocoanut, and let cook till it thickens. Add the beaten whites of two eggs after you take off stove. Fill shells and ice.—*Mrs. George Mussett.*

PUMPKIN PIE.

One pint pumpkin, one pint milk, one cup sugar, one-half teaspoon salt, one-half teaspoon ginger, one-half teaspoon cinnamon and two eggs.—*Irene Batson.*

PUMPKIN PIE.

One or two eggs, one cup of old fashioned brown sugar, one cup of pumpkin, one teaspoon cinnamon, one-half teaspoon ginger and one-half teaspoon salt. Milk as thin as desired. Bake in moderate oven. When nearly done lift to the upper shelf to make a rich brown.—*Mrs. B. F. Batson.*

CREAM PIE.

Two cups of milk, heaping tablespoon flour, two eggs, two tablespoons sugar and flavoring. Bake crust separate.—*Mrs. B. F. Batson.*

LEMON PIE.

Two eggs, one cup sugar, one-half cup lemon juice, one tablespoon flour, one tablespoon butter, one cup hot water. Use whites of eggs for icing. Bake crust separate.—*Mrs. B. F. Batson.*

LEMON PIE.

One tablespoon butter, creamed with one cup of sugar, the grated rind of one lemon, three eggs, reserving whites of two for meringue.

Three tablespoons cream, mix well, then add juice of one lemon, strained. Bake in rich paste in slow oven.—*Mrs. Hattie Staley Craig, Dallas, Texas.*

BANANA PIE.

Mix sugar and flour in bottom of crust, add one tablespoon vinegar to one cup water, tablespoon butter. Let bake, then slice bananas in pie and put meringue on top and let brown slightly.—*Mrs. Wm. Tilroe.*

STRAWBERRY SHORT CAKE.

One quart flour, two heaping teaspoons Royal Baking Powder, two tablespoons white sugar, a little salt, mix while dry. Then add three tablespoons butter. To one large cup of sweet milk add one egg. Bake in three layers.—*Mrs. A. Blood.*

INDIVIDUAL SHORT CAKE.

Make baking powder biscuit and sweeten slightly. Roll out an inch thick, cut in diamonds, squares or circles and bake in a hot oven. When done break open, never cut, butter them and put mashed and sweetened berries with one or two large berries cut in halves, sprinkled with powdered sugar on top, and the mashed berries between, and if wished, crown each with a spoonful of whipped cream.—*Daisy Nash.*

STRAWBERRY SHORT CAKE.

One cup sugar, two tablespoons butter (not melted), pinch salt, one egg, one cupful sweet milk, two cups flour, two teaspoons Royal Baking Powder, filling may be any kind of fruit.—*Mrs. Chester Melrose.*

SHORT CAKE.

One pint flour, two teaspoons Royal Baking Powder, one-fourth teaspoon of salt, two tablespoons sugar, three tablespoons butter, mix dry ingredients and sift. Rub in butter and add enough milk to make a batter that will spread easily. Bake in hot oven in two tins. Use any fruit between, and white of an egg beaten stiff with one tablespoon of sugar on top, brown in oven.—*Sallie Jennings.*

BUTTER SCOTCH PIE.

Two cups brown sugar, and three tablespoons of flour, stirred in sugar, yolks of three eggs, with whites reserved for top. Butter size of an egg, and two cups of hot water. Cook until thick and put into a baked crust, put whites on top and set in oven until brown.—*Mrs. Lafferty.*

BUTTER SCOTCH PIE.

Stir together four tablespoons of flour and two cups of brown sugar, add two cupfuls of sweet milk, yolks of three eggs, well beaten; two heaping tablespoons of butter, teaspoon of vanilla. Cook in double boiler until thickened. Have ready two under crusts baked. Fill with mixture. Whip whites of eggs for top, add two level spoons of sugar, spread and set in oven to brown.—*Flora Reese.*

SUGAR TARTS.

Line gem pans with pie paste. Filling: One egg, one cup sugar, one teaspoon extract, two tablespoons milk. Bake in slow oven.—*Ida M. Ellis.*

LEMON PIE.

One large lemon, one cup sugar, five eggs (whites of three saved for top), two tablespoons flour, wet in cold water, and two cups boiling water. Enough for two pies.

CURRANT PIE.

Soak two cups dried currants which have been washed in boiling water and drained. Add one cup sugar, three tablespoons of flour, two eggs, well beaten and a little butter. Bake with two crusts.

Puddings

PERSIMMON PUDDING.

One pint persimmons, rubbed through colander, 2 tablespoons suet, chopped fine, two teaspoons baking powder, two eggs, beaten; pinch of salt, one cup milk (sweet). Enough flour to make stiff batter. Tie in swiss bag and drop in boiling water. Boil three hours. Serve with hard sauce.—*Mrs. C. O. Ellis.*

PLUM PUDDING.

One cup of finely chopped suet, one cup of molasses, one cup sour milk, one cup chopped seeded raisins, three cups of flour, cloves and cinnamon as desired, mix all together and allow to stand two or three hours, add one teaspoon soda stirring well, and steam two hours and a half.

Sauce.—One cup of sugar and one-half cup of butter creamed, then stir in one-half cup of cream and flavor with any desired flavoring.—*Mrs. S. P. Ronalds.*

WEDDING PUDDING.

One cup of molasses, one cup of milk, three cups of flour, one cup seeded raisins, one cup chopped suet, one teaspoon ground cloves, one teaspoon soda, steam three hours. Serve with sauce.—*Mrs. J. H. Miner.*

ENGLISH PLUM PUDDING.

One pound beef suet, chopped fine, one pound bread crumbs, chopped fine; one pound brown sugar, three pounds seeded raisins, three pounds dried currants, nine eggs, beaten separately; one-half pint sour milk, wine glass fruit juice; one-half cup New Orleans molasses, one-half pound citron, lemon and orange peel, chopped fine; one teaspoon spices, one nutmeg, flour to make stiff batter, pour in greased mold. Tie white cloth over it and then plunge into boiling water and boil six hours or longer. This makes two good sized puddings.—*Mrs. Foster Boggis.*

SUET PUDDING.

One cup molasses or brown sugar, one cup sweet milk, one cup suet or one-half cup melted butter, one cup raisins, one cup currants, two and one-half cups flour, one-half teaspoon soda, two eggs, salt and spice to taste. Steam two and one-half hours.—*Mrs. W. H. Robinson.*

SUET PUDDING.

One cup of brown sugar, one cup of sweet milk, one cup of chopped suet, one cup of raisins, one cup of currants, two and one-half cups flour, two eggs, one-half teaspoon soda, a little salt, one teaspoon allspice, one of cloves, one of cinnamon. Steam three hours.—*Mrs. J. F. Jolly.*

ENGLISH PLUM PUDDING.

Two boxes of raisins, one box of currants, two cups chopped suet, five eggs, one-half cup of sour milk, one heaping teaspoon of soda, four cups of sugar, two tablespoons of cinnamon, one-half teaspoon allspice, one-third teaspoon cloves, one tablespoon molasses, four tablespoons of extract of lemon, one cup of bread crumbs, enough flour to make so stiff you can hardly stir it. Put in a greased cloth that is about two feet square and tie, leaving loose enough to have room to rise. Let boil six hours.—*Mrs. Fred Kivett.*

CARROT PUDDING.

One cup grated carrot, one cup grated raw potato, one cup of light brown sugar, one-half cup each, currants and raisins, one-half cup butter or finely chopped suet, one-half teaspoon each, of cinnamon, cloves, nutmeg, one teaspoon soda and pinch of salt. Stir soda and salt in potato, mix all together thoroughly, put in a buttered pan, covering with cloth, and let steam three hours. Serve with sauce.—*Mrs. A. L. Patterson.*

PLUM PUDDING.

One teacup sugar, one teacup butter, four eggs, one teacup bread crumbs, one pint sweet milk, a little molasses, one apple chopped fine, one teaspoon all kinds spices, one teaspoon soda, one-half teaspoon Royal Baking Powder, one pint currants, one pint raisins, flour enough to make stiff. Cook four hours.—*Mrs. S. A. Blood.*

ICE CREAM PUDDING.

Three heaping tablespoons cornstarch, a small pinch of salt, and one tablespoon sugar, stir until smooth with as little cold water as possible, then add one and one-half pints boiling water and stir until it is thoroughly cooked, then stir in the well beaten whites of three eggs and pour into cups or molds to cook. The dressing: To one cup sweet milk (boiling hot), add one cup sugar, half a cup of butter, yolks of three eggs and one tablespoon of vanilla; stir over the fire for a minute only. When white part is cold, remove from the mold and pour the dressing over. Eat cold.

BREAD PUDDING.

Three heaping cups dry bread crumbs, one and one-half cups sour milk over crumbs, level teaspoonful soda in sour milk and bread, two eggs, one-fourth cup butter, two cups dark brown sugar, one cup raisins, one teaspoon cinnamon. Bake half hour. Serve with hard sauce.—*Mrs. E. E. St. John.*

COTTAGE PUDDING.

Beat a level tablespoon of butter, add four level tablespoons of sugar and one egg, beat five minutes, add a quarter of a cupful of milk, and three-quarters of a cupful of flour that has been sifted with a level teaspoon of Royal Baking Powder. Bake in a pint pudding mold. Serve with liquid sauce.

CARAMEL SAUCE.

One tablespoon of butter, one and one-half cups of sugar, one tablespoon of flour. Mix flour, sugar and butter and let brown, stirring while over the fire. When brown, add one cup of water, and let boil about twenty or thirty minutes. Flavor with nutmeg if desired.

ORANGE SAUCE.

Beat the whites of three eggs till stiff and dry. Add gradually one cup of powdered sugar and continue to beat, then add rind and juice of two oranges and rind of one lemon.—*Minnie Shaw.*

LEMON PUDDING.

One pint of milk, one cup grated bread crumbs, one cup sugar, yolks of three eggs, one tablespoon butter and grated rind of one lemon. Bake half an hour. When done, add layer of jelly, then the beaten whites of the three eggs with one cup of sugar and juice of lemon. Brown.—*Mrs. U. S. Staley.*

MARSHMALLOW PUDDING.

One-half cup cold water, dissolve one heaping tablespoon of gelatin on back of stove. Whites of four eggs, beaten very stiff, add one cup of sugar and one-half cup cold water. Beat until stiff, then add one-half cup or more of nuts and small amount of fruit. Serve with whipped cream.—*Mrs. U. S. Staley.*

CARAMEL SAUCE.

One tablespoon of butter, one and one-half cups of sugar, one tablespoon flour. Mix flour, sugar and butter, and let brown, stirring while over the fire. When brown add one cup of water, and let boil about twenty or thirty minutes. Flavor with nutmeg, if liked.—*Minnie Shaw.*

WOODFORD PUDDING.

Beat yolks of three eggs well, add cup of sugar, one-half cup of flour, one cup of jam or preserves, one salt spoon of cinnamon and whites of three eggs, beaten stiff; one teaspoon soda dissolved in three teaspoons of sour milk, bake slowly in buttered pudding dish, from thirty to forty minutes. Serve with whipped cream.—*Mrs. S. P. Ronalds.*

STEAMED BATTER PUDDING.

One cup flour, one teaspoon Royal Baking Powder, one tablespoon sugar, a little salt sifted together. Use enough sweet milk to make stiff as for cake. Beat well. Drop in buttered pudding cups, with one tablespoon of cherries on top of each. Steam thirty minutes and serve with hot sauce. This makes five cups.—*Mrs. J. B. Jolly.*

BLACKBERRY PUDDING.

Three-fourths cup butter, one cup sugar, creamed together. Add one cup of blackberry jam, three eggs, one and one-half cups flour, and three tablespoons of sweet milk, in which one level teaspoon of soda has been dissolved. Bake in a well buttered cake pan and serve with sauce.

NUT PUDDING.

One cup of butter, one cup of molasses, one cup buttermilk (sour milk will do), one cup raisins, one cup nuts, one teaspoon cinnamon, one of Royal Baking Powder, one-half teaspoon soda in flour, of which use enough to make a stiff batter. Steam three hours and serve with the following sauce: One cup sugar, three-fourths cup butter, one tablespoon vinegar, one tablespoon vanilla, one egg. Cream butter and sugar, add the egg, vanilla and vinegar and beat twenty minutes.—*Mrs. Sam Helck.*

NUT PUDDING.

Cream one-fourth cup of butter, one-half cup of sugar. Beat into this one-half cup chopped nuts. Beat yolks of two eggs light

and add to the mixture. Then add one-half cup of milk. Sift two cups of flour, two teaspoons of Royal Baking Powder, beat thoroughly. Add the beaten whites lastly, steam half an hour in greased cup. Serve with chocolate sauce.

Sauce.—Cream one-fourth cup of butter, one-half cup of sugar, two tablespoons of cornstarch, add two squares of melted chocolate, one pint of boiling water. Flavor with a little cinnamon. Let boil for ten minutes, strain and serve.—*Chloe Melrose.*

HINGHAM PUDDING.

One-half cup brown sugar, two-thirds cup Orleans molasses, one piece butter size of egg, one cup sour milk, with one teaspoon soda dissolved in it, one spoon Royal Baking Powder, three cups flour, one pinch salt, one cup raisins or dried currants. Steam two and one-half hours.

BREAD PUDDING. L

One and one-half cups white sugar, two of fine bread crumbs, five eggs, two tablespoons butter, two of rosewater or lemon flavoring, one quart rich milk and a cup of jelly or jam. Stir butter and sugar to a cream, beat the yolks very light, mix with butter and sugar, the bread crumbs with one-half teaspoon Royal Baking Powder, soaked in milk. Beat.

STUFFED APPLES.

Select as many apples as required, uniform size. With a slender knife take out the core. Prepare a filling of grated bread crumbs, a small lump of butter, sugar to taste, and a little cinnamon or nutmeg. Rub all well together, fill the hollow in the apples with it, set them in a hot oven and bake.—*Dr. J. D. Merrill.*

FIG PUDDING.

One and one-half cups chopped figs, two cups stale bread crumbs, one cup sugar, one cup chopped suet, one cup Graham flour, two eggs, one teaspoon soda, dissolved in enough buttermilk or sour milk to moisten (about one cup), one cup pecan nuts. Steam three hours.—*Mrs. L. Ronalds.*

LEMON PUDDING.

One pint milk; one cup grated bread crumbs, one cup sugar, yolks of three eggs, one tablespoon butter, grated rind of one lemon. Bake half hour. When done, add layer of jelly, then the beaten whites of the three eggs, with one cup of sugar and juice of lemon. Brown.—*Mrs. U. S. Staley.*

QUEEN OF PUDDINGS.

One pint bread crumbs, one quart milk, one cup of sugar, yolks of four eggs, one tablespoon of butter, one teaspoon lemon extract. Bake. Spread with a layer of fruit jelly. Whip the whites of the eggs to a froth with one-fourth cup of sugar and the juice of one lemon and spread on the jelly. Return to oven to brown.—*Daisy Nash.*

MARSHMALLOW PUDDING.

Take two dozen marshmallows and put them in the bottom of a baking dish. Pour over them a rich cocoa, made as for breakfast, except for a thickening of cornstarch; bake in the oven one-half hour, then add a meringue and brown, serve cold. The cooking melts the marshmallows which gives the cocoa pudding a most delicate taste.—*Mrs. Charles Melrose.*

COTTAGE PUDDING WITH COCOA SAUCE.

Cream one-fourth cup butter, one-half cup sugar and yolk of one egg; when light add one-half cup milk, one cup sifted flour, rounded teaspoon of Royal Baking Powder, one-eighth teaspoon salt. Beat white of egg to stiff froth. Bake in muffin tins.

Cocoa Sauce.—Three tablespoons melted butter, two tablespoons flour, four teaspoons cocoa, one cup boiling water, four tablespoons sugar, one teaspoon vanilla. Mix flour and cocoa. Stir in butter, add water gradually. Before serving, add sugar and vanilla.—*Mrs. S. H. Melrose.*

PRUNE PUDDING.

One cup sugar (light brown), two eggs, one-half cup butter, two and one-half cups flour, one cup milk, two teaspoons baking powder, one cup stewed prunes, cut and pitted, one-half cup nuts, vanilla flavoring. Bake as cake. Serve with hard sauce, made as follows: Beat one cup sugar and one-half cup butter to a cream, add white of an egg and beat again, flavor with vanilla and put on ice until ready to serve.—*Mrs. T. H. Land.*

NUT PUDDING.

One cup molasses, one cup sweet milk, one cup suet, grated; two and one half cups flour, nutmeg, one teaspoon soda, one teaspoon Royal Baking Powder, one-half teaspoon salt, one pound English walnuts, chopped; one-fourth chopped figs. Steam two and half hours.—*Mary Crawford.*

GRAPE NUT PUDDING.

One cup of grape nuts, three tablespoons of light brown sugar, one cup of seeded raisins, one cup of sweet milk, two eggs, beaten separately; one cup of pecans, one-third teaspoon each of cinnamon, cloves, ginger, and nutmeg. Steam one hour. This is delicious when served with a good pudding sauce.—*Mrs. R. T. Bacon, St. Louis, Mo.*

PINEAPPLE DESSERT.

Cut one fresh pineapple into small pieces, put on sugar and let stand an hour. Cut up five cents' worth of marshmallows, ten cents' worth of pecan meats and add to the pineapple. Mix with whipped cream and serve.—*Mrs. E. L. Slocumb.*

BLACKBERRY PUDDING.

Three-fourths cup butter, one cup sugar creamed together. Add one cup of blackberry jam, three eggs, one and one-half cups flour and three tablespoons sweet milk, in which one teaspoon (level!) of soda has been dissolved. Bake in a well buttered cake pan, and serve with sauce.

JELLIED APPLES.

Peel and core six uniform sized apples, boil in syrup until you can pierce them with a straw, remove from syrup, being careful not to break them, place in a dish; fill center of each apple with raisins. Dissolve one envelope of unflavored minute gelatin in one pint of syrup in which apples were boiled, add a little lemon juice and pour around the apples. Set in cool place until gelatin becomes set. Serve with cream or boiled custard sauce.—*Mrs. Amaryn Gilbert.*

STRAWBERRY PUFFS.

Have a deep pan with a cover to fit, half filled with boiling water. Half fill as many cups as you have people to serve with strawberries, a small piece of butter, sugar to taste, and one tablespoon of water. Put the cups in the boiling water and put on the cover to keep the steam in. While the fruit cooks, prepare a batter thus: Sift together three-quarters of a cup of flour, one tablespoon of granulated sugar; rub into this one tablespoon butter; beat very light one egg, add to the egg one-half cup of sweet milk, pour it over the dry ingredients. Then beat it hard for one minute. Remove the lid of the pan and drop the batter by spoonfuls in the cups on the fruit. Replace the lid and cook undisturbed twenty minutes; it will then be light and flaky. Turn out into individual dishes. Serve with whipped cream.—*Mrs. Chas. Melrose.*

FLOAT.

One quart milk, four eggs, four tablespoons sugar. Put milk in double boiler, when hot, pour over beaten eggs (save out one white for "big float") and sugar. Pour back in boiler, stir constantly till it begins to thicken. Strain, add vanilla and the beaten white.—*Mrs. J. B. Jolly.*

MARSHMALLOW WHIP.

One pint rich cream, one and one-half cups marshmallows, one cup blanched almonds, one-third teaspoon of almond extract; sweeten to taste. Whip the cream to a stiff froth, add the flavoring, then the marshmallows cut in quarters, and the almonds, cut lengthwise in small pieces. Set on ice until thoroughly chilled and serve with cherry on top of each sherbet glass.—*Mrs. Nat March.*

CRANBERRY JELLY WITH PINEAPPLE.

To one pint berries take one cup sugar and one cup water. Boil berries in water until soft enough to press through a sieve. Add sugar and boil ten minutes. Cut a small can of pineapple in cubes and place in bottom of flat pan or dish, pour the jelly over this and set to harden. Cut in squares.—*Mrs. Nat March.*

BANANA PUDDING.

Cut sponge cake in slices, put into a glass dish, a layer of cake and one of sliced bananas, alternately. Make a nice soft custard, flavoring to taste and using yolks of eggs only, and pour over the cake and bananas. Beat the whites of eggs to a stiff froth and heap over the whole.—*Mrs. A. L. Patterson.*

SNOW PUDDING.

One-half box of Knox's gelatin, dissolved in cool water, add one and one-half tablespoons of sugar into gelatin. When this is dissolved, put in two cups of boiling water and stir well. When cool, put in flavoring. Let stand until thick enough to beat, and then thoroughly whip with an egg beater until it is like snow. Beat the whites of two eggs separately and add to the above mixture and beat all together thoroughly.

Sauce.—Make a thin custard of the yolks of the eggs, one pint of milk, sugar enough to sweeten, one dessert spoonful of cornstarch, pinch of salt and flavor to taste.—*Dr. J. D. Merrill, Chicago.*

MARSHMALLOW PUDDING.

One tablespoon of Knox's gelatin. Pour over this enough water to dissolve it. Add boiling water enough to make one-half teacup in all. Whites of six eggs beaten stiff, add one teacup of sugar, beat stiff. Add gelatin to this. Divide in three parts, color one part pink, put a layer of white. Sprinkle mashed nuts on this, then add the pink, more nuts, then the white. Use whipped cream on top.

BAKED APPLES.

Peel and core the desired number of apples. Place in pan and fill center cavity of each with sugar, and place a piece of butter on top. Bake till tender, remove from oven. Pile meringue made of white of egg and sugar on each and return to oven till a delicate brown. Serve with cream.—*Mrs. Amaryn Gilbert.*

GRAPE JUICE SPONGE.

Soften one tablespoon gelatin in one-fourth cup of cold water and dissolve by setting cup containing gelatin in dish of hot water. Add one cup grape juice, juice of half a lemon, and a generous half cup of sugar. Stir until sugar is dissolved, then set in ice water to become chilled. Beat the whites of two eggs until dry, and beat into the chilled gelatin. Beat with egg beater till mixture will hold its shape. Turn into glasses, lined with lady fingers, or thin narrow slices of sponge cake. Finish with whipped cream, candied violets and strips of angelica. Put cream on with star tube.—*Mrs. Amaryn Gilbert.*

MERINGUE.

White of an egg, beaten stiff; scant one-fourth cup of sugar. Grease paper, draw circle on it. Drop meringue on paper with tablespoon. Bake in moderate oven until brown. When cool, cut tops off, fill with cherries, strawberries or cream. Put tops on.—*Harriet Melrose.*

DUCHESS CREAM.

One cup tapioca soaked over night. Drain off in the morning and cover with boiling water, let simmer until clear. Add juice of two lemons, one can grated pineapple, two cups sugar and the beaten whites of two eggs. Thoroughly chill and serve with whipped cream.—*Mrs. W. H. Robinson.*

FLOATING ISLAND.

Beat the yolks of three eggs very light; two-thirds of a cup of sugar, one tablespoon of cornstarch, and flavor to taste; stir into a

quart of boiling milk, cook until it thickens. When cool pour into a low glass dish. Whip the whites of the eggs to a stiff froth and lay them in spoonfuls upon the custard far enough apart, so that the little white islands will not touch each other. A pleasing effect will be produced by dropping little specks of bright jelly upon each island.—*Daisy Nash.*

CHARLOTTE RUSSE.

Take four tablespoons of sugar and add two of gelatin, soften in a half cup of water and add enough boiling water to dissolve well. Have chilled on ice, a pint of rich thick cream and when the gelatin is cool, pour into the cream slowly, and whip with the egg beater until it begins to thicken. Pour into molds and serve very cold. It may be flavored to suit the taste and the molds may be lined with thin strips of sponge cake if desired.

MARSHMALLOW DELIGHT.

Ten cents worth of marshmallows, one-third pound of nuts, chopped; mix with whites of two eggs, beaten stiff; one can cherries, one can pineapple, cut marshmallows in quarters, mix with egg and nuts. Put layer of mixture, then cherries, then mixture, then pineapple, and so on, until all are used. Serve with whipped cream.—*Mrs. B. Batson.*

SPANISH CREAM.

One pint milk, one-third box Knox's gelatin, one cup granulated sugar, four eggs, one teaspoon extract, dissolve gelatin in milk thoroughly, place on stove, heat to boiling point, stirring constantly. Then set aside while stirring in the yolks and sugar, which have been beaten to a cream. Then reheat to boiling point, remove from fire, fold in the well beaten whites and flavor, mold and serve with whipped cream.—*Mrs. Louie Fitzgerald, Poseyville, Ind.*

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*"The smile of the hostess
Is the cream of the feast."*

CRANBERRY FRAPPE.

Pick over and wash one quart of cranberries; put over fire in agate saucepan, with one quart of cold water. Boil ten minutes (or until soft), add two cups of sugar; boil three minutes; then wash through a wire strainer, and set aside to cool. Add the juice of two lemons and whites of two eggs, beaten stiff, and then freeze, using two parts ice to one of salt.—*Mrs. H. L. Ronalds.*

FROZEN MAPLE PUDDING.

Beat yolks of five eggs until light; add slowly, one and one-half cups maple syrup. Cook in double boiler until like custard. When cool, add the beaten whites of the eggs. Pour one quart of whipped cream in freezer, then cooked ingredients, and lastly one cup of chopped nuts. Freeze.—*Mrs. W. H. Robinson.*

FROZEN CUSTARD.

One quart milk, one-half pound sugar, one tablespoon cornstarch, three eggs, one teaspoon vanilla. Place milk and sugar in double boiler. Mix cornstarch with a little cold milk, put in beaten yolks. Pour hot milk over this and put back in boiler. Stir, and when a little thick, strain. Lastly, add beaten whites and freeze; one pint of cream, if you have it—*Jolly.*

FROZEN MAPLE PUDDING.

Six eggs, one and one-half cups maple syrup, one quart whipped cream, one cup of English walnuts, chopped. Beat yolks, add slowly to them the syrup, cooked on a double boiler until like custard (stirring constantly). Beat whites stiff, and add to it while hot. Cool. Stir in lightly the cream, and lastly the nuts. Freeze.—*Mrs. Adella Mitchell, Carbondale.*

LEMON SHERBERT.

One half gallon of water, one quart of sugar, boiled; juice of ten lemons, and two oranges; one teaspoon of gelatin, dissolved.—*Mrs. Sam Ronalds.*

FRUIT MOUSSE.

Sprinkle strawberries or raspberries with sugar, and let stand until the sugar is dissolved and the juice drawn out. Use enough berries to make a pint of juice. Mash them and strain through fine cheese cloth. Or prepare a pint of pineapple or orange juice and sweeten to taste. Soak a quarter of a box of gelatin in a quarter of a cup of cold water twenty minutes. Pack the mold or freezer can, minus the beaters, in ice and salt. Chill a pint of cream, then whip it. Dissolve the soaked gelatin in a quarter of a cup of boiling water, and strain it into the fruit juice. Set the pan in a pan of ice, and stir constantly, and as it begins to thicken, stir in the whipped cream. When well mixed, pour it into the mold. Cover and let it stand three hours.—*Mary Melrose.*

GRAPE SHERBERT.

Make a syrup of three-fourths pint of sugar and one pint of water. When cool, add one pint of grape juice and a tablespoon of lemon or orange juice. When partly frozen, add the beaten whites of two eggs.—*Mrs. Pearl Winter; Mute Henkle.*

SHERBERT.

Three pints of sugar and just a little water, juice of six oranges, juice of six lemons, juice off a can of pineapple, and juice off can of Maraschino cherries, and water; one grape fruit, mashed. When partly frozen, add whites of two eggs.

LEMON ICE.

Four lemons, one pint of sugar, three pints of boiling water, and white of an egg. Shave off peeling from two lemons (being careful not to get any of the white under oil cells). Put parings in bowl and pour one quart of boiling water over them, cover and let stand until cold; then strain, squeezing to get all lemon oil out of parings, and add juice of the four lemons. Pour one pint of boiling water over the sugar and set on stove until all sugar is dissolved; add to the lemon water, and when ready to freeze, fold in the beaten white of one egg. This quantity is for one-half gallon freezer.—*Mrs. Amaryn Gilbert.*

PINEAPPLE SHERBERT.

One quart of water, three cups of sugar. Let boil about ten minutes; then add the juice of two lemons and one can of grated pineapple. When cold, freeze the same as ice cream. When nearly frozen, add the whites of ten eggs, well beaten.—*Minnie V. C. Shaw.*

FRUIT COCKTAIL.

Cut into small pieces oranges, pineapple, nuts and figs. Add Maraschino cherries (whole), some of the liquid from the cherries and lemon juice. Sweeten to taste. Set on ice until thoroughly chilled. Serve in small glasses with a marshmallow on top.—*Mrs. Charles Melrose.*

LEMON SHERBERT.

Two quarts of boiling water, eight lemons, one egg (white), one quart sugar. Spread part of the sugar on a shallow plate or board, and after wiping the lemons with a damp cloth, roll them in the sugar to extract the oil; then cut in halves, remove the seeds and squeeze out the juice. Boil all the sugar and water until clear. Remove the scum as it rises. Add the lemon juice to the syrup, strain it, and pour it gradually into the beaten egg. Then freeze as usual.—*Mary Melrose.*

APRICOT ICE.

One can apricots, five oranges, two lemons, whites of four eggs, one quart and one cup sugar, one quart water and one quart cream. Press fruit through a sieve, then boil sugar and water to a syrup and cool. Mix fruit and syrup and add whites of eggs. After this starts to freeze add the cream and freeze until almost solid. Makes one gallon.—*Mrs. T. H. Land.*

Cheese

WELSH RAREBIT.

Two cups grated cheese, two eggs (yolks), one-half cup sweet milk, salt and cayenne to taste. Put milk in chafing-dish and let come to boiling point, then add cheese and eggs, thinned with a little milk; boil until thick. If the rarebit is stringy or tough, it is the fault of the cheese not being rich enough to melt.—*Mrs. E. J. Briswalter.*

MACARONI AND CHEESE.

Cook one pint of macaroni, broken in small pieces, in salted water until done. Drain in colander and pour water through it until it looks clean. Place in buttered pan in alternate layers, the macaroni and grated cheese with butter over the top. Pour enough milk over all until you can just see it in the pan. A little cracker crumbs may be used on top. Bake until brown.

MACARONI.

Boil macaroni until tender; drain and place in dish, alternate layers of macaroni and cheese (allowing plenty of the latter), season with salt; prepare a custard as for custard pie, omitting the sugar, pour this over the macaroni. Bake in a slow oven. *Mrs. Ruth Nancy.*

CHEESE BALLS.

One-half pound cheese, grated; add to this one pint cracker crumbs, a dash of pepper and teaspoon of salt. Mix and add two eggs. Form into balls the size of a walnut; dip in beaten egg, then in crumbs, and fry in hot lard, turning to keep them round.

RICE AND CHEESE.

One pint cold boiled rice, one cup grated cheese. Put layer of rice in buttered baking dish, then layer of cheese and green peppers, if desired. When dish is full, put thin layer of cracker crumbs on top and bits of butter. Over this, pour following mixture: One cup milk, one egg, well beaten; saltspoon of salt, pinch of dry mustard, dash of cayenne. Bake half an hour in rather hot oven.

RICE BALLS.

One cup cold boiled rice, one cup sweet milk, scant one-fourth teaspoon Royal Baking Powder, flour to make a stiff batter; drop in small balls into hot fat, which has been salted. Fry crisp and brown.—*Mrs. Huebner.*

BOILED RICE.

One cup rice, two quarts boiling water, one tablespoon salt. Wash the rice in several waters. Cook rapidly for thirty minutes. Drain in a strainer and pour boiling water over it. Shake slightly and season with butter. Serve hot.—*Mrs. Claude Hall, Minneapolis.*

SPAGHETTI A LA ITALIENE.

One pound spaghetti, two pounds round beefsteak, one can tomatoes (strained and cooked to a paste), two cans mushrooms, two cloves, garlic, ground chili pepper and salt to taste. Roman cheese (ground). Cut beefsteak in small dice. Have a skillet smoking hot, throw in meat and stir carefully until the meat is browned on all sides; add one cup boiling water, pepper, use cayenne (if you can't get the chili), garlic and tomato paste, cover closely and push to back of range where it should cook slowly for three or four hours. Have a kettle of boiling salted water, at least one-half hour before serving time; put in spa-

ghetti (without breaking) and boil tender. On a large platter arrange a layer of spaghetti, pour over the meat and sauce to which the mushrooms have been added, just in time to be heated thoroughly, sprinkle with cheese to taste, then another layer of spaghetti, sauce and cheese until all have been used.

As I have given the recipe I have modified to suit American taste, the original having more garlic and chili (or use two onions in place of garlic.)—*Mrs. Sam Blair.*

DEVILLED CHEESE.

One-half pound cheese, one cup English walnuts, one tablespoon of prepared mustard. Grate cheese, add chopped nut meats, mix with mustard; adding a little vinegar to make thin enough to spread. This is an excellent filling for sandwiches.—*Mrs. Amaryn Gilbert, St. Louis, Missouri.*

CHEESE STRAWS.

Three tablespoons of flour, three tablespoons of rich cheese grated, one tablespoon of melted butter, one tablespoon milk, one egg (yolk only), one saltspoon salt, one-half saltspoon of red pepper and same quantity of nutmeg. Mix dry ingredients, add milk, egg and butter; stir with spoon and add enough flour to roll. Roll very thin and cut into sticks three or four inches long. Bake in a slow oven until light brown.—*Mrs. Madden.*

Sandwiches

CUCUMBER SANDWICHES.

Pare a good-sized cucumber and place in salt water for a short time, then slice very thin; mix with a little mayonnaise dressing and place between slices of bread.—*Miss Ethel Jackson.*

SANDWICHES.

Take equal quantities of ground raisins, dates, figs and nuts; mix with whipped cream.—*Mary Melrose.*

MARSHMALLOW WAFERS.

Melt a tablespoon of butter in chafing-dish; place ten or twelve marshmallows in this butter and brown on both sides. Place these fried marshmallows between crackers and serve while hot.—*Mary Melrose.*

NUT SANDWICHES.

Grind boiled ham, also peanuts. Mix together with salad dressing or use pepper and mustard with a little vinegar. Butter the bread and spread meat between.—*Mrs. Charles.*

PIMENTO SANDWICHES.

Grate one cup of cheese, add one cup of chopped pimentos with oil, that comes in a can, a little lemon juice and salt. Spread with mayonnaise on bread. Cut in any desired shape.—*Mrs. Chester Melrose.*

Canned Fruits

ORANGE MARMALADE.

Six oranges, three lemons, sliced thin; cover with four quarts of cold water and let stand twenty-four hours; then boil one hour, and let stand twenty-four; then measure equal quantity sugar, and boil thirty or forty minutes.—*Mrs. Seil.*

CRAB APPLE RELISH.

Two quarts of crab apples, sliced; two oranges, chopped fine. Grated rind of one orange. Weigh and take equal amount of sugar. Boil until jelly is formed.—*Harriet Melrose.*

SPICED APPLES.

Three quarts of sweet apples, one quart of good cider vinegar, one quart of sugar, two tablespoons of ground cloves, two tablespoons of ground cinnamon, two tablespoons allspice. Tie the spices up and put them in pan with the vinegar and sugar. Place on fire and let come to a boil; then add the apples, and let cool until tender. Can while hot.—*Mrs. Maude White.*

CHERRY RELISH.

Seeded cherries, covered with cider vinegar for twenty-four hours; pour off vinegar. Measure equal amount of vinegar as you have cherries; pour over cherries. Set away in open jars for four days, stir several times during this time, then put in glass jars and seal.—*Mrs. Batson.*

CHERRY LEAF JELLY.

Drop two or three cherry leaves in apple or plum jelly while boiling. Take out before pouring jelly in glasses.—*Mrs. George Mathews.*

APPLE BUTTER WITH GRAPE JUICE.

Cook apples and run through colander. Cook grapes and strain as for jelly. To one gallon apples, add three pints grape juice. Cook together about one-half hour, then add four pounds white sugar. Boil one and one-half or two hours. Just before taking off the stove, add one and one-half teaspoons each of allspice and cinnamon.—*Mrs. F. C. Naney.*

QUINCE HONEY.

Eight large quinces; peel and grate; five pints of sugar and water to make a thick syrup when boiled, two tablespoons of good vinegar. Take sugar and water, boil until a thick syrup; put in quinces and vinegar, and boil twenty minutes after quinces are added, stirring all the time.

ORANGE MARMALADE.

Pulp of ten oranges, three oranges sliced very thin, three lemons, one diced pineapple. To each pound of fruit use one pound of sugar. Stand with sugar twelve hours. Pour off juice. Boil to thick syrup, add fruit; boil until tender and thick. Put in jelly glasses and cover with paraffine. Be careful not to burn.—*Mrs. Geo. Mathews.*

PRESERVES.

Take equal parts of fruit; cherry, blackberry or raspberry, and sugar. Allow to melt, then boil briskly for fifteen minutes. The next morning seal up cold.—*Mata Newton.*

Pickles**CHOW CHOW.**

One-half peck green tomatoes, two large heads of cabbage, fifteen large onions, twelve green peppers, one-half pound white mustard seed, one ounce celery seed. Cut onions, tomatoes, cabbage and peppers, and salt down over night. In morning drain and put them to soak in thin vinegar. Let remain a day or two, then drain and mix in the

spices. Boil one and one-half gallons of vinegar and five pounds of brown sugar together and pour over ingredients hot. Do this three mornings; the third morning mix in one pound English mustard and one-half pint of olive oil. Put away in jars.—*Mrs. Amaryn Gilbert, St. Louis.*

SWEET PEACH PICKLE.

Boil one quart of vinegar, four pounds sugar, one ounce cloves, cinnamon bark and a few blades of mace for ten minutes; add eight pounds peaches, cook until tender; take peaches and place in jars, boil syrup until thick and pour over the peaches and seal tight.—*Sallie Jennings.*

PRESERVED GREEN TOMATOES.

Take one peck of green tomatoes, slice six fresh lemons without removing the skins, taking out all seeds; add six pounds of sugar (white if possible), until juice is a nice thick syrup. For flavoring, add a small piece of ginger root.—*Mrs. Angie Reese, Evansville, Ind.*

SPICED BEANS.

Cook string beans in slightly salted water until nearly tender; sweeten and spice to taste. Enough vinegar to cover the beans, when put in cans. Let vinegar come to a boil; fill jars with beans, pour hot vinegar over them until jars are full, and seal up tight.

OIL PICKLE.

Three hundred small cucumbers, sliced fine, three pints small white onions, sliced; mix one cup salt with sliced cucumbers; let stand one hour, put onions in cold water three hours, add a small piece of alum, dissolved in hot water to keep them firm and green. Two ounces white ground pepper, three ounces mustard, three ounces celery seed, two cups olive oil. Mix all together with hands, add enough cold cider vinegar, so that there will be plenty of liquid. Pack in glass jars as fruit.—*Mrs. U. D. Staley.*

MUSTARD PICKLE.

Two quarts small cucumbers, one to two quarts small onions, one to two quarts green tomatoes, four heads of cauliflower, six large green peppers, seeded. Let stand over night in salt and water. Set on stove in the morning in same water and let scald until tender, not too tender, about twenty minutes. Drain off water. One gallon cider vinegar one ounce of tumeric, twelve tablespoons of mustard.—*Mrs. Chester Melrose.*

HEALTH PICCALILLI.

One peck green tomatoes, twelve green peppers, one head of cabbage, one-half dozen ripe cucumbers, one-half dozen green cucumbers, six large onions, two heads of celery all chopped fine, and mixed with one teacup of coarse salt. Let stand twelve hours. Drain perfectly dry, and scald thoroughly in two quarts of vinegar. Drain and pack in jars. When cold pour over two quarts of vinegar to which has been added one-half cup of grated horse radish, one tablespoon of ground mace, one each of ground cinnamon, allspice, mustard and cayenne pepper, one-half ounce each of celery seed and mustard seed. Cover with plate to keep under vinegar, and cover the top closely with thick cloth.

SPANISH PICKLE.

One dozen cucumbers, soaked in salt water strong enough to hold up an egg, one peck of green tomatoes, one dozen onions, medium size; three ounces white mustard seed, one ounce celery seed, one ounce tumeric, one box of Coleman's mustard, two and one-half pounds of brown sugar, one-half pint salt to the peck. Slice tomatoes and onions thin. Mix well. Cook twenty minutes in one-half gallon good vinegar, then put up in jars.—*Mrs. Malcom Eastwood.*

STUFFED MANGOES.

One-fourth peck green peppers, one pint green tomatoes, one head cabbage, one tablespoon pepper seeds, one quart onions, one-half teaspoon salad oil, one-fourth cup mustard seed, one-fourth cup grated horse radish, one teaspoon sugar, twelve peppers, one-half teaspoon prepared mustard. Chop peppers, tomatoes, cabbage and onions separately; put in crocks and salt down over night. Extract seeds from peppers and cover with brine over night; drain and rinse next morning. Drain brine from chopped ingredients and mix well, adding named articles; fill peppers and wrap with strings. Cover with boiling vinegar, to which one cup of sugar (brown) has been added.—*Mrs. Amaryn Gilbert.*

CHICAGO HOT.

One-half peck ripe tomatoes, chopped fine and drain, one and one-half cups celery, chopped very fine, one cup of onions, chopped fine; one-half cup of mustard seed, one cup sugar, four or five green peppers, chopped fine; one-fourth cup salt, one tablespoon mixed spice (cinnamon, cloves and allspice). About three cups of good vinegar. No cooking. Mix well and put in glass cans and seal. Good as soon as made and better in six years.—*Mrs. Marsine Martin.*

SWEET CORN RELISH.

One dozen ears of corn, cut from cob, one small head of cabbage, four medium onions, three red peppers. Put this all through food chopper; add one quart vinegar, two tablespoons of salt, one cup sugar, one tablespoon flour, one tablespoon mustard and one teaspoon of tumeric. Boil all one-half hour and seal in glass jars.

CHILI SAUCE.

Three quarts of tomatoes, three good-sized green peppers, two-thirds of a cup of onions, one cup of sugar, one-third cup of salt, one pint of vinegar, one red pepper, one level teaspoon of each, cloves, cinnamon; one-half level teaspoon each of ginger and nutmeg. Chop tomatoes, peppers and onions very fine. Cook until good and tender. Bottle and seal.—*Mrs. Irene Batson.*

TOMATO CREAM.

Two dozen tomatoes, one dozen apples, one dozen onions (cook the onions separately). One tablespoon each of ginger, allspice and cinnamon and one teaspoon of cloves. Boil and strain through a sieve. Boil again and add one pint vinegar and one pound of sugar. Bottle while hot.—*Mrs. Wm. Martin.*

CHILI SAUCE.

Eighteen large tomatoes, four onions (if small more), four red peppers, one green pepper, three cups vinegar, two tablespoons sugar, two tablespoons cinnamon, two tablespoons cloves. Boil one hour.—*Mrs. Evert Adams.*

UNCOOKED CHILI SAUCE.

One peck of ripe tomatoes. Peel, remove seeds, chop fine and let drip one-half hour. Add nine sweet peppers, chopped fine; three bunches of celery, cut in small cubes, one-half cup ground mustard, eight cups vinegar, sugar and salt to taste. Seal.—*Ida M. Ellis.*

RUMMAGE.

Two quarts of green tomatoes, one quart red tomatoes, two bunches of celery, three large onions, three red sweet peppers, three green sweet peppers, one small head of cabbage; one-half coffee-cup of salt. Chop vegetables, cover with salt and let stand over night. Drain well in morning, add three pints of vinegar, two pounds dark brown sugar, one teaspoon mustard, one teaspoon pepper. Cook about one hour.—*Mrs. Willard Kirk.*

CHOPPED PICKLE.

One gallon cabbage, one-half gallon tomatoes, one quart of onions, one pint mangoes, two pounds brown sugar, one-half gallon vinegar, two tablespoons of salt, four tablespoons ground mustard, two tablespoons ginger, one tablespoon cloves, one ounce of celery seed, one ounce of tumeric. Boil twenty minutes.—*Mrs. Charlotte Fieber.*

SWEET TOMATO PICKLE.

Fifteen pounds of sliced green tomatoes; let stand over night with a little salt sprinkled over; drain. Five pounds sugar, one quart best vinegar, one ounce cloves, two ounces cinnamon. Boil fifteen or twenty minutes; skim out and boil syrup until thicker, if preferred, but it is not necessary. (Best I ever ate.)

PLUM CATSUP.

Three pounds plums; boil and squeeze out pulp, then add one and one-half pounds sugar, two tablespoons cinnamon, one tablespoon allspice, one tablespoon pepper and one quart vinegar.—*Mrs. Chester Melrose.*

DILL PICKLES.

Take large cucumbers and pack in a jar with alternate layers of grape leaves, having top layer of leaves and dill. Pour over this, brine strong enough to carry an egg. Weight on top.—*Mrs. Fred Schoeneman.*

FRENCH PICKLE.

One peck of green tomatoes, one peck of sweet peppers, one peck of onions. Slice all as thin as paper. Put one teacupful of salt on each and drain in separate cheese cloth bags. Next day squeeze very dry. Put on to boil one gallon of best white wine vinegar (no other will do), six pounds of brown sugar, five cents worth cinnamon bark, not quite so much cloves; tie spices in a bag. Pour boiling hot over mixture and cook until heated through.—*Mrs. W. H. Weed.*

TOMATO CATSUP.

One peck of tomatoes, six large onions; boil and strain through strainer. Add one quart of vinegar, three cups of sugar, one-third cup of salt, one-half teaspoon ginger, one-half teaspoon nutmeg, one teaspoon mustard, three cents worth whole cloves, three cents worth cinnamon bark, and red pepper to taste. Tie cloves and cinnamon in little sack. Boil until thick; bottle and seal.—*Mrs. E. J. Briswalter.*

PICKLED BEETS.

Take beets of uniform size; cook until tender. If small, leave whole, if medium size, quarter. Place in jars. Boil together one pint of good vinegar, one cup of sugar, a few cloves and stick of cinnamon. Fill up the jar and seal.—*Mrs. J. B. Jolly.*

Candies

FONDANT FOR CHOCOLATE CREAM.

Put in a granite pan, two cups granulated sugar, one cup of water, and one-half saltspoon (scant) of cream of tartar. Stir until the sugar is dissolved, but not a minute longer. As it boils crystals will form around the edge of pan, and these must be frequently removed or the whole mass will become granulated. Boil until a little dropped into cold water, can be rolled in a soft ball. Have large platter rubbed with butter, pour syrup out on this, and let cool, until pressing it with your finger leaves a dent on the surface. If stirred while too warm it will grain. When it will dent, work it with a spoon until it becomes a very smooth, fine, creamy white paste, which is soft and not brittle, and can be worked in the hands. Let stand for a day, then melt chocolate in a dish, set over boiling water, and in this, dip the cream, molded into little balls or cone-shaped pieces. Use a hat pin to put them in and take them out of the chocolate, and lay them on waxed paper to dry. Pitted dates and figs can be stuffed with fondant, which is the foundation of all cream candies, then dipped in chocolate. A delicious rich confection is thus made.—*Besse Vincent.*

SEAFOAM CANDY.

Dissolve two cups light brown sugar in one-half cup hot water; then add one-half cup Karo syrup. Boil until a little dropped in cold water will harden. Have whites of two eggs beaten very stiff; pour candy, a little at a time, over these, beating all the time; add one cup of nut meats (minced very fine), and one teaspoon vanilla. Beat until a little dropped on plate will stand up in shape, then drop, by teaspoonfuls, on waxed paper.—*Mrs. Lou Ronalds.*

PEANUT BRITTLE.

Put two cupfuls of granulated sugar in a saucepan; stir until it melts and turns a little brown; add one cupful of peanuts, that have been ground or crushed fine; turn out on a bread board and roll as thin as possible. Work quickly, after adding the nuts, and remove from the board while warm.—*Eunice Shelby.*

CHOCOLATE CARAMELS.

Two cups of brown sugar (or white), one cup of milk, one-half cup of molasses, one-fourth cup of butter, and one-fourth cake of Baker's chocolate.

NUT CANDY.

Three cups of coffee A sugar, one cup milk (sweet), butter the size of a small egg, and one cup nuts, cut in small pieces. Boil until it will make a soft ball in cold water. When lukewarm, add nuts and beat until creamy. Put in buttered tins and cut in squares when cold.—*Mrs. Sam Blair.*

MARSHMALLOWS.

Two and one-half cups sugar, one-half cup water; boil till same will ball up in fingers, when put in cold water. Dissolve one-half box gelatin in one-half cup lukewarm water. Pour syrup in dissolved gelatin and beat half an hour, then pour into a square pan with bottom covered with powdered sugar, into which a little cornstarch has been mixed and sifted.—*Ida Butler.*

DATE FUDGE.

Take two cups light brown sugar, put in a kettle on the rear of the stove and let scorch slightly. Then add half pint of water, but do not stir. Let it cook very slowly, until it threads when dropped from a spoon; add a lump of butter the size of a small egg, and beat until it begins to harden, then stir in quickly one pound of seeded dates.—*Mary C. Barnett.*

WHITE TAFFY.

Two cups of white sugar, one and one-half cups water. Boil until it begins to get stringy, then put in one-half teaspoon of butter, and tablespoon of vinegar.

FUDGE.

Two cups granulated sugar, two tablespoons cocoa, one cup water, one tablespoon butter. Cook to 236 degrees Fahr., or until it forms a soft ball in cold water. Let cool for ten or fifteen minutes, then flavor with vanilla and beat. Pour into a buttered tin before it hardens and cut into squares.—*M. Madden.*

MARBLE CANDY.

Roll out white and chocolate fondant; place one on top of the other, roll together as for jelly roll, and slice.—*Grace St. John.*

FRENCH CANDY.

Fondant.—Three cups sugar, two and one-half cups water. Stir until sugar dissolves. Use little butter. Cook until candy forms soft ball in water. Let cool. Stir fast and hard. Knead on marble slab. If candy seems hard, work in a little warm water. Flavor and color to suit taste. A variety may be made from this fondant, according to ability.—*Grace St. John.*

CLOVE CANDY.

Two cups of granulated sugar, one-half cup of vinegar, one-fourth cup of water, one teaspoon of butter, five drops of oil of cloves, and little red fruit coloring.—*Dorothy Briswalter.*

ORANGE CANDY.

Two and one-half cups brown sugar, one-half cup sweet milk, juice of one orange and grated peel of one orange, one cup nuts, chopped fine. Cook sugar and milk until it rolls up like a ball when put in cold water, stirring constantly, then add juice and cook again until it rolls up like a ball in cold water, then add orange peel and nut meats; beat until cool.—*Ida Butler.*

PEANUT CANDY.

White fondant, roll out, spread with peanut butter; roll and slice.

WHITE GRAPES.

White grapes rolled in the fondant make a nice variety.—*Grace St. John.*

PECAN CANDY.

Mix together, one cup each of light and dark brown sugar and one-half cup of water. Cook until the syrup will thread slightly when dropped from a spoon. Remove from the stove and let cool some before pouring into the beaten white of one egg. Beat this mixture until it will mold nicely, then add one cup of pecans and drop from a teaspoon onto a cold platter.—*Nora P. Sexton.*

Miscellaneous

1. Cereals keep more crisp in a dry glass jar tightly screwed.
2. Salt will remove fresh ink stain.
3. To keep ants away, wipe the shelves with water, hot with cayenne pepper, but best of all keep them immaculately clean.
4. Pure lemon juice is a capital remedy for biliousness and sick headache.
5. Pineapple is valuable in throat affections. The juice is the finest thing in the world for cutting the fungus-like membrane in diphtheria.

A TESTED COUGH REMEDY.

Boil three large lemons in water ten minutes, drain off the water, slice the lemons as thin as possible. Put in an earthen bowl on stove until the mixture is at boiling point, then draw to back of stove, let simmer three hours. Remove from fire, and when it has stood one-half hour, add a tablespoon of oil of sweet almonds. To be used warm. Stir and take in teaspoonful doses as often as needed.—*Mrs. Mathews.*

LEMON SYRUP.

Bake a lemon twenty minutes and squeeze the juice upon one-half cup of sugar. Excellent for hoarseness, and will break up a cold.—*Mrs. A. D. Nash.*

FRUITS AS REMEDIES.

A physician says, that all ripe and fresh fruits possess valuable tonic properties. He says the peach, grape, strawberry, apple and orange rank the highest, and that over-ripe or under-ripe and fibrous fruits must not be chosen. The portions of the fruit next the skin possess the highest amount of mineral qualities. Oranges and other citrus fruits are excellent for purifying the system. The banana is good food when the intestines are in an irritated condition, for its fatty and oily qualities act as an emollient. The pineapple is the best remedy for a weak stomach, as it is a wonderful aid to digestion. Apples, either baked

or raw, are good for a sluggish liver and for gout, and the juices when unsweetened will correct acidity of the stomach. The carrot contains pectic acid, which is valuable help to aid the other foods in digesting. Onion and garlic are unequaled for their purgative and anti-scorbutic tendencies. They are the cleaners of the system. Asparagus is a good diuretic. Beans and peas are highly nutritious if properly masticated and assimilated.

TO WASH BLANKETS.

Make a suds of white soap and cold water, using one spoonful of borax to each pail of water. Soak over night. Next morning wash in fresh suds and rinse. Do not rub soap on, it leaves spots.—*Mrs. J. D. Martin.*

TO KEEP CHERRIES RED AFTER THEY ARE CANNED.

One way is to wrap the jars in paper before storing them in the dark preserve closet. Another way is to add a few drops of red fruit color to the cherries when you are cooking them. You can make delicious jelly with any juice you have left when canning cherries by taking one-third currant juice to two-thirds cherry juice, with as much sugar as you have of both. Boil twenty minutes.

TO CLEAN FRUIT CAN LIDS.

Put a few at a time on the stove in a granite kettle and cover with vinegar. After scalding a little while take out, adding more. Cleanse well in water until clear, then scald in water containing borax, and they will look like new. By following this method I have never lost a can of fruit. Heat all lids in boiling water before placing on cans. Never put cold lids on hot cans. If your rubber rings start to draw up under lid, run two or three pins straight down about half their length through the edge of rubber and screw lid on tightly.

When the zinc tops for fruit jars become dingy from age, I find that they can be made to look like new ones by standing them in buttermilk for twenty-four hours. When taken out and washed in warm soap-suds, the result will be found satisfactory to anyone who cares to try this plan.

TO MAKE A JELLY BAG.

Gather the hem over an embroidery hoop, sew tape securely to the hoop and hang it on a stick over a large bowl or preserving-kettle to drain. In this way the fruit can be poured in the bag without spilling it or burning your hands, and there is no danger of the bag slipping. A jelly bag should be made with a sharp angle to insure the maximum of pressing.

PRESERVING SMALL FRUITS.

Try preserving cherries this way: After pitting, cover with vinegar and let them stand forty-eight hours. Drain and pack in stone jars, allowing a cupful of sugar to each cupful of cherries. Stir every day until sugar is dissolved. They are delicious with cold meat, or can be used in puddings.

To keep cherries solid or whole when canned, pit them in the evening; have in readiness any vessel large enough to hold them. Measure the sugar, and put first a layer of cherries, then a layer of sugar, until all are used. Let stand until morning, and then can or preserve them. When opened for use they will be as solid as when picked.

A TABLE OF MEASURES.

Young housekeepers and all others who believe in exact measurements may like a table of measures. Paste it on the wall over the mixing table. It may come in handy some day.

Sixty drops make a tablespoon.

Three teaspoons equal one tablespoon.

Eight rounded tablespoons of dry material equal one cupful.

Sixteen tablespoons of liquid equal one cupful.

One cup of liquid is half a pint.

One heaping tablespoon sugar is one ounce.

One heaping tablespoon butter is two ounces.

One cup butter or sugar is half a pound.

Two cups of flour is a pound.

One cup of rice is half a pound.

One cup of Indian meal is six ounces.

One cup bread crumbs is two ounces.

One pint of ordinary liquid is one pound.

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1 lb.	$\frac{1}{2}$ lb.	$\frac{1}{4}$ lb.	to cover	$\frac{3}{4}$ to 1 hr.

Cover fruit with water and cook till soft. Rub through a coarse strainer. Add sugar and Karo and cook till thick, adding spices to taste.

DIVINITY

2-3 cup Karo	2 cups sugar
1-3 cup hot water	2 ounces chopped nuts
2 eggs (whites only)	2 ounces chopped raisins
	1 teaspoon vanilla

Boil sugar, Karo and water together till it forms a hard mass in cold water. Beat whites of eggs very stiff, and beat in the nuts and raisins. Pour on the hot syrup, beating all the time. When mixture will stand alone, drop from teaspoon onto buttered plates.

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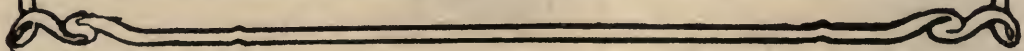
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